

Becky Makes...

VINAIGRETTE (SALAD DRESSING)

8 tablespoons Olive Oil
1 tablespoon Wine Vinegar (red or white)
1 tablespoon Balsamic Vinegar
1 teaspoon Smooth French Mustard

1. Place all the ingredients in a small bowl or jug
2. Whisk with a fork or balloon whisk until the ingredients form an emulsion
3. Use as a dressing for mixed salad leaves, sliced tomatoes or sliced avocado
4. Store at ambient temperature in a covered cup or bottle and whisk immediately before each use – in these quantities it won't last long!

Try varying slightly the proportions of oil and vinegars until you find the mix that you like the most.

(There is no demonstration video for Bonus Recipes)

BONUS
RECIPE