

RED WINE VINAIGRETTE

Makes a little less than 1 ½ cup of vinaigrette

This is a good basic vinaigrette recipe that goes well with your choice of wine vinegar and/or fruit-flavored wine vinegar, including the addition of fruit juices. ~ Joy

INGREDIENTS

- 1 shallot, minced
- 2 tablespoons red wine vinegar
- 2 tablespoons raspberry vinegar
- 2 teaspoons granulated sugar
- 1 teaspoon Dijon mustard
- 1 cup extra virgin olive oil
- salt
- freshly cracked black pepper

PREPARATION

1. Combine shallots and vinegars in a medium bowl and let it stand for 15 minutes.
2. Whisk in sugar and mustard. Slowly add oil in a slow and steady stream, whisking until well blended. Season with salt and pepper.

Vinaigrette can be covered and refrigerated for up to a week.



Copyright © 2010 Gourmeted This recipe was inspired by the basic vinaigrette recipe from the book, [Earth to Table: Seasonal Recipes from an Organic Farm](#) by Jeff Crump and Bettina Schormann (2009 Random House Canada). It was featured on the [Gourmeted.com](#) in February-March 2010 Newsletter and on the blog last September 24, 2010: <http://gourmeted.com/2010/09/24/red-wine-vinaigrette>
Please email us at gourmeted@gmail.com if you have questions.