

Champagne Vinaigrette

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Prep: 5 minutes

Total Time: 5 minutes

Ingredients

1/4 cup (60ml) champagne vinegar

1 tablespoon plus 1 teaspoon (20ml) Dijon mustard

1 1/2 teaspoons (8ml) honey

1/4 teaspoon Diamond Crystal kosher salt; for table salt, use a pinch

1/2 cup (120ml) vegetable or other neutral oil

1/4 cup (60ml) extra-virgin olive oil

Directions

1. In a medium bowl, whisk together champagne vinegar, Dijon mustard, honey, and salt. Whisking constantly, slowly drizzle in the vegetable oil followed by the olive oil until vinaigrette is emulsified.
2. **Alternatively, Make the Vinaigrette in a Jar or Squeeze Bottle:** Combine all ingredients in a small jar or squeeze bottle. Seal container and shake vigorously until emulsified. Shake well before each use.
3. Use as desired on leafy salads, blanched vegetables, or as a sauce for steamed or roasted fish or poached chicken.

Make-Ahead and Storage

The vinaigrette can be refrigerated in an airtight container for up to 1 month. Shake well before each use.