

Vinaigrette For Green Salad



Recipe courtesy of Ina Garten

Show: Barefoot Contessa: Modern Comfort Food Episode: Turning Up the Volume

Level: Easy

Total: 15 min

Prep: 15 min

Yield: 6 to 8 servings

Ingredients:

- 1 teaspoon Dijon mustard
- 1 teaspoon minced fresh garlic
- 3 tablespoons champagne vinegar
- Kosher salt and freshly ground black pepper
- 1/2 cup good olive oil
- Salad greens or mesclun mix for 6 to 8 people

Directions:

- 1** In a small bowl, whisk together the mustard, garlic, vinegar, 1 teaspoon salt, and 1/2 teaspoon pepper. While whisking, slowly add the olive oil until the vinaigrette is emulsified.
- 2** Place the salad greens in a medium bowl and add enough dressing to moisten. Sprinkle with a little extra salt and pepper, if desired, and serve immediately.



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