Balsamic Vinaigrette

Ingredients:

0.25 cup balsamic vinegar

0.50 cup extra virgin olive oil

1-2 tablespoons honey

1 teaspoon Dijon mustard

1-2 cloves garlic minced (optional)

Salt and black pepper to taste

1. In a small bowl, whisk together balsamic vinegar and Dijon mustard until well combined. The mustard helps to emulsify the dressing giving it a creamy texture.
2. Add honey and mix whisking.
3. While whisking continuously, slowly drizzle in the extra virgin oil until well emulsified and slightly thickened. Add minced garlic and whisk.
4. Season with salt and black pepper.
5. Serve with salad.