

SIMPLE VINAIGRETTE BASIL VARIATION

INGREDIENTS:

- 1/4 cup + 2 Tbsp olive oil
- 1/4 cup + 2 Tbsp pesto
- 1/4 cup vinegar or lemon/lime juice
 - Red wine vinegar for red meat/salmon
 - White wine vinegar for fish or chicken
 - Rice vinegar for Asian flavor
- 1 tsp - 1 Tbsp dijon mustard (brown, deli, or yellow mustard can be substituted)
- 1 Tbsp - 3 Tbsp pure maple syrup or honey
- Salt and pepper to taste

Sourced From: Gayla Pedersen

INSTRUCTIONS:

- In a bowl, combine all of the ingredients.
- Stir well with a small whisk or a fork until the ingredients are thoroughly mixed.
- Taste and adjust as necessary.

NOTES:

If the mixture is too acidic, thin it out with a bit more olive oil or balance the flavors with a little more maple syrup or honey. If it doesn't have enough tang, add vinegar by the teaspoon.

