

## Simple Balsamic Vinaigrette

From the Food Network (<http://www.foodnetwork.com/>)

### Ingredients:

¼ cup	Good quality Balsamic Vinegar
2 Tsp	Dark Brown Sugar, optional
1 Tbsp	Garlic, chopped
1/2 tsp	Salt
1/2 tsp	Freshly ground pepper
¾ cup	Olive Oil
	Favorite Greens
	Salad ingredients(tomatoes, carrots, red onions, etc., bleu cheese for garnish

### Directions:

Beat the vinegar in a bowl with the optional sugar, garlic, salt and pepper until sugar and salt dissolves. Then beat in the oil by droplets, whisking constantly. (Or place all the ingredients in a screw-top jar and shake to combine.) Taste and adjust the seasonings.

Toss a few tablespoons of the dressing with the salad mix and desired salad ingredients, top with blue cheese and serve immediately. If not using dressing right away, cover and refrigerate, whisking or shaking again before use.

Recipe courtesy of Emeril Lagasse, 2003



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