Classic Vinaigrette with Dry Mustard

Home Recipe

Serves: 4
Prep Time: 5 minutes
Cook Time: 0 Minutes

Ingredients

- ½ tsp salt
- 1 tsp dry mustard
- 4 Tbsp salad oil (olive, avocado oil, canola oil)
- 4 Tbsp vinegar (balsamic, red wine, white wine, champagne)
- 5 Tbsp finely chopped onion

Cooking Instructions

1) In a small bowl, combine salt, mustard, vinegar, and minced onion. Slowly add the oil and whisk to form a temporary emulsion. Serve with your favorite salad.

Nutrients Per 1 Tbsp. Serving

- Calories 70
- Total Fat 7 g
- Saturated Fat 0.5 g
- Cholesterol 0 mg
- Sodium 0 mg
- Carbohydrates 1 g
- Dietary Fiber 0 g
- Protein 0 g
- Calcium 1 mg
- Potassium 9 mg

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