

Foolproof Vinaigrette

Makes about 1/4 cup, enough to dress 8 to 10 cups lightly packed greens

Red wine, white wine, or champagne vinegar will work in this recipe. This vinaigrette works with nearly any type of green.

tablespoon wine vinegar

1/2 teaspoons very finely minced shallot

1/2 teaspoon regular or light mayonnaise

1/2 teaspoon Dijon mustard

1/8 table salt

Ground black pepper

tablespoons extra virgin olive oil

. Combine the vinegar, shallot, mayonnaise, mustard, salt and pepper to taste in a small nonreactive bowl. Whisk until the mixture is milky in appearance and no lumps of mayonnaise remain.

. Place the oil in a small measuring cup so that it is easy to pour. Whisking constantly, very slowly drizzle the oil into the vinegar mixture. If pools of oil are gathering on the surface as you whisk, stop adding the oil and whisk the mixture well to combine, then resume whisking in the oil in a slow stream. The vinaigrette should be glossy and lightly thickened with no pools of oil on its surface.