



WEEKDAYS 1e|12p|c



Daphne Oz's Red Wine Shallot Vinaigrette

skill level	time	servings	cost
easy	1-30min	1 cup	\$

Contributed by: [Daphne Oz](#), from her book [Relish](#)

Red Wine Shallot Vinaigrette Recipe: A homemade salad dressing to enhance simple greens.

ingredients

- 1/2 cup Extra-Virgin Olive Oil
- 1/4 cup Red Wine (or Apple Cider) Vinegar
- 2 tablespoons minced Shallot
- 2 teaspoons Dijon Mustard
- 2 teaspoons Raw Honey or Pure Maple Syrup
- 1 tablespoon fresh Lemon juice
- 1/2 teaspoon ground Coriander
- Salt and fresh-cracked Black Pepper

kitchenware

- Whisk
- Blender
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons

steps	ingredients per step	instructions
1	1/2 cup Extra-Virgin Olive Oil 1/4 cup Red Wine (or Apple Cider) Vinegar 2 tablespoons minced Shallot 2 teaspoons Dijon Mustard 2 teaspoons Raw Honey or Pure Maple Syrup 1 tablespoon fresh Lemon juice 1/2 teaspoon ground Coriander Salt and fresh-cracked Black Pepper	In a blender or using a whisk, combine all the ingredients and blend until emulsified.
2		Keep any remaining dressing in the refrigerator in a clean, air-tight glass jar for up to 1 week. I like to save and sanitize (simply boil in hot water for 5 minutes and dry) old mustard or jam jars just for this.