

Molly Wizenberg & Brandon Pettit's Red Wine Vinaigrette

By Genius Recipes

This is a trick for making any old vinegar taste like something fancy, with just a splash of red wine. Feel free to play around with it: Pettit also likes to reinforce white wine vinegar with dry bubbly, and he's considered apple cider vinegar with a sour beer (like Duchesse de Bourgogne) too. Adapted slightly from [Delancey: A Man, a Woman, a Restaurant, a Marriage](#) (Simon & Schuster, 2014).

Makes about 1/2 cup

- 2 tablespoons Dijon mustard (preferably Roland Extra Strong, Beaufor, or Edmond Fallot)
 - 1 1/2 tablespoon red wine vinegar
 - 2 teaspoons red wine
 - Pinch of fine sea salt
 - Pinch of sugar
 - 1/4 cup (60 milliliters) olive oil
1. In a jar or small bowl, whisk together the mustard, vinegar, wine, salt, and sugar. Gradually add the olive oil, whisking to emulsify. The dressing should look opaque and somewhat creamy, almost peachy in color.
 2. Note: This dressing will keep in the refrigerator indefinitely.