Citrus Vinaigrette  
Juice of 1/2 orange  
1-2 tablespoons apple cider vinegar  
1 tablespoon Dijon mustard  
1-2 tablespoons minced red onion  
1 clove garlic, minced  
Kosher salt and freshly ground pepper to taste  
About 1/2 cup or to taste extra-virgin olive oil

Put the orange juice, vinegar, mustard, onion and garlic in a bowl or blender, season with salt and pepper and whisk or process to combine.

Slowly add the olive oil and whisk or process until smooth. Let the vinaigrette sit for at least 30 minutes to combine the flavors.