

Foolproof Vinaigrette

Total Time: 10 minutes

Preparation Time: 10 minutes

Active Cooking Time: 0 minutes

Yield: 1/4 cup, enough to dress 8 to 10 cups lightly packed greens

Make Ahead: Serve immediately

Difficulty: Easy

Ingredients

1 Tablespoon wine vinegar (red, white, or champagne) *

1½ Teaspoons very finely minced shallots **

½ Teaspoon regular or light mayonnaise ***

½ Teaspoon Dijon mustard

¼ Teaspoon table salt

ground black pepper

3 Tablespoons extra-virgin olive oil ****

* Each type of wine vinegar contributes a different (but delicious) flavor to this recipe. Pay more attention to the quality of the vinegar (only the best will do in this simple dressing) than the type of vinegar.

** Shallots have a unique flavor that is milder and more delicate than that of onions, and, of course, they are also much smaller than most onions. A raw shallot will add gentle heat to a vinaigrette, with a minimum of crunch. A raw onion will be too pungent and crunchy in this recipe.

*** The mayonnaise is the emulsifier in this recipe and it's fine to use either regular or light mayonnaise. We don't recommend non-fat mayonnaise in any recipe.

**** The flavor of good extra-virgin olive oil is essential in this vinaigrette; don't use anything else.

Tools

Cutting board

Chef's knife

Nonreactive bowl *

Whisk

Liquid measuring cup

Measuring spoons

* Because of the vinegar in this recipe, it's important to prepare the sauce in a nonreactive glass or stainless steel bowl. The acidic dressing can pick up off flavors from other materials.

Instructions

Prepare Ingredients

1. Mince 1 shallot to yield 1 1/2 teaspoons.

Make Dressing

2. Combine 1 tablespoon vinegar, shallot, 1/2 teaspoon mayonnaise, 1/2 teaspoon Dijon mustard, 1/8 teaspoon salt, and pepper to taste in small nonreactive bowl.

3. Whisk until mixture is milky in appearance and no lumps of mayonnaise remain.

4. Place 3 tablespoons extra-virgin olive oil in small measuring cup so that it is easy to pour. (You can also use a small bowl.)

5. Whisking constantly, very slowly drizzle oil into vinegar mixture.

6. If pools of oil are gathering on surface as you whisk, stop addition of oil and whisk mixture well to combine, then resume whisking in oil in slow stream.

7. Vinaigrette should be glossy and lightly thickened, with no pools of oil on its surface.

Step By Step



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