

Balsamic-Vinaigrette Salad Dressing

1 ¼ cups virgin olive oil
½ cup Balsamic vinegar
2 tsp lemon juice
1 tsp salt
½ tsp pepper
½ tsp Beau Monde seasoning
½ tsp dry mustard
4 cloves garlic

(In-the-bottle method)

Start with a small bottle (1 pt or 500 ml) of olive oil, then pour out (and save) ¾ cup.

Add Balsamic vinegar, spices and lemon juice.

Peel and crush garlic cloves with garlic press and add. Suggestion: crush garlic cloves into a separate container, e.g. measuring cup, then, using a small spoon, add pulp to the bottle.

Shake vigorously.

All measurements and ingredients can be adjusted to taste. Vinegar-to-oil ratio can be varied from 1 - 2 ½ (as here for a strong vinegary taste) to a 1-4 ratio for less bite. Spices can be lessened, increased or substituted liberally.

Reduce or eliminate garlic at your own risk! (Just don't invite me over.)