

# **BALSAMIC VINAIGRETTE**



## **INGREDIENTS**

1/4 cup balsamic vinegar  
1 cup extra-virgin olive oil  
2 teaspoons dijon mustard  
1/2 teaspoon dried oregano  
1/2 teaspoon dried thyme  
Fresh ground black pepper (to taste)  
Sea salt (to taste)

## **INSTRUCTIONS**

Combine vinegar, mustard and dried herbs in a blender. Blend well.

With the blender running, slowly add the olive oil until it is fully incorporated.

Season with salt and pepper.