Amy Rosoff Davis

be your best jelf

Amy's GO TO Vinaigrette

Ingredients

- 1/4 cup red wine vinegar
- 1 tbsp mustard (I use dijon or brown mustard)
- 1 clove garlic or shallot (micro planed)
- 1 lemon- juiced
- salt and pepper to taste
- 3/4 cup olive oil (I use Braggs or Brightland)
 - *option to add 1 tsp of soy sauce or Liquid aminos, or tamari
 - *option to add nutritional yeast (personal FAVORITE of mine)
 - *option to omit garlic or shallot
 - *option to add chopped or macerated olives

Instructions

Mix vinegar, lemon, mustard, salt and pepper. Keep whisking as you slowly add olive oil. You want to make an emulsion as you mix.

Toss with any kind of greens- or even quinoa. SO GOOD.

