HESTER'S "GO TO" VINAIGRETTE

YIELDS ~1 CUP HESTER HODDE

Whisk all ingredients except olive oil, salt, and pepper until fully emulsified.

Slowly whisk in $^{1\!\!/_2}$ cup EV Olive Oil and add salt and pepper to taste.

DEEDEE'S NOTES:

- Recipe may be prepared well in advance and stored in a Mason jar in the refrigerator.
- Increases well to keep on hand.

INGREDIENTS

¼ cup balsamic vinegar
1 tbsp Dijon mustard
½ tbsp honey
1 lg garlic clove, minced
½ cup olive oil
Salt and pepper