

Gertrude's Vinaigrette

8 – 10 cloves Garlic
1 tablespoon Lemon Juice (or lime juice)
½ teaspoon Honey
1 – 1 1/2 T balsamic Vinegar
½ teaspoon strong Dijon mustard
¾ c. Olive Oil
Lots of fresh-ground Pepper
1 teaspoon Salt
Handful of Fresh herbs

Mix everything in small cuisinart except herbs. Then mix herbs in. Taste and add more whatever (vinegar? Lemon?)

TARRAGON MUSTARD VINAIGRETTE

1 tablespoon Dijon Mustard
3 tablespoons white wine or tarragon vinegar
1 teaspoon dried tarragon or more to taste
½ teaspoon salt (optional)
½ teaspoon fresh ground black pepper
Olive oil to taste – up to ¾ cup

Place mustard in a small bowl. Add the vinegar, tarragon, salt, pepper, and whisk well. Slowly drizzle in the olive oil, whisking constantly until the dressing is creamy.