

Simple Red Wine Vinaigrette

Swick

Makes 3/4 cups | Active Time: 5 minutes | Total Time: 5 minutes

Chef's Notes

The variations of this everyday vinaigrette are endless. Simply add items such as minced shallots, fresh herbs and spices to create new flavors.

Making the Vinaigrette

To prepare the vinaigrette, first mince the garlic. Using either a bowl or a jar, mix together the garlic, vinegar and the olive oil. Make sure to use a quality olive oil, as this dressing is all about simple, but quality, ingredients. Finish with a good pinch or two of salt and pepper and shake to emulsify.

This dressing will keep in the refrigerator for a couple of days.

Step 1: Making the Vinaigrette

- 1 clove garlic
- 3 tbsp red wine vinegar
- 9 tbsp extra-virgin olive oil
- sea salt, to taste
- freshly ground pepper, to taste