Dijon Vinaigrette

Prep Time:

5 minutes

Yields:

5 servings

Ingredients:

1/4 cup cider, red wine or balsamic vinegar( I like using Braggs apple cider vinegar)
1/4 cup olive oil
1 tablespoon Dijon mustard( you can add more if desired
A couple pinches of sea salt and pepper

Directions:

1. In a small bowl whisk together all ingredients or place ingredients into a jar, cover and shake well.
2. Cover and refrigerate.
3. Shake well before serving.