
Balsamic Vinaigrette II

The Essential Southern Living Cookbook

Start to Finish Time: 5 minutes

1/2 cup balsamic vinegar

3 tablespoons Dijon mustard

3 tablespoons honey

2 large cloves garlic, minced

2 small shallots, minced

1/4 teaspoon table salt

1/4 teaspoon black pepper

1 cup olive oil

In a bowl, gradually whisk together the vinegar, mustard, honey, cloves, shallots, salt and pepper.

Gradually whisk in the olive oil.

Yield: 1 2/3 cups

Condiments, Sauces

Per Serving (excluding unknown items): 2180 Calories; 218g Fat (87.2% calories from fat); 3g Protein; 69g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1152mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 1/2 Fruit; 43 1/2 Fat; 3 1/2 Other Carbohydrates.