

## Sauces

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# Vinaigrette with Fresh Herbs

Pam Brandon - Special to the Palm Beach Post  
Palm Beach Post

*This vinaigrette can be maintained for one week in refrigeration.*

**2 tablespoons Dijon mustard**  
**1/2 teaspoon coarse salt**  
**freshly cracked black pepper (to taste)**  
**2 tablespoons red wine vinegar**  
**1 tablespoon fresh lemon juice**  
**1 teaspoon honey**  
**1 teaspoon chopped herbs (such as tarragon, chervil, marjoram and basil)**  
**1 large clove garlic, minced**  
**1/3 cup best-quality, extra-virgin olive oil**

Combine all of the ingredients in a screw-top jar and shake.

Yield: 3/4 cup

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Per Serving (excluding unknown items): 56 Calories; 1g Fat (18.2% calories from fat); 2g Protein; 12g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1317mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates.