

Salt and Serenity

My House Vinaigrette

Makes 1 cup dressing. Keeps well in fridge for 2 weeks.

¼ cup red wine vinegar

¼ cup sherry vinegar (this is [my favourite](#))

1 Tablespoon honey

1 teaspoon Dijon mustard

1 teaspoon Diamond Crystal Kosher salt or ½ teaspoon Morton's Kosher salt

¼ teaspoon black pepper

1 cup extra virgin olive oil (this is [my favourite](#))

1. Place vinegars, honey, Dijon, salt, and pepper into jar of blender. Blitz until well combined, about 15 seconds.
2. With the blender on low speed, slowly drizzle in olive oil until dressing is thick and emulsified. Transfer to glass jar with lid. Store in fridge.