

# Mustard-Shallot Vinegar

Amount	Measure	Ingredient - Preparation Method
1		shallot - minced
2	tablespoons	white wine vinegar
2	teaspoons	dijon mustard
1/4	teaspoon	salt
1/2	teaspoon	coarsely ground pepper
1	cup	extra virgin olive oil

In an container with a tight lid, preferably a glass jar, combine shallot, vinegar and mustard. Close tightly and shake. Add salt and pepper and shake again.

Add olive oil 1/3 cup at a time, shaking after each.

Refrigerate for up to 3 weeks.

Yield: "1 1/4 cups"