



EL PASO COUNTY

COLORADO STATE UNIVERSITY EXTENSION

Vinaigrette



Prep 20 min | Servings 4-5



ingredients

- 1/3 cup olive oil
- 3 Tablespoons vinegar of choice (blasamic, red wine, white wine or champagne vinegar) or a combination of these vinegars
- 1 Tablespoon Dijon Mustard
- 1 Tablespoon honey
- 2 medium cloves of garlic, pressed and minced
- 1 teaspoon dried basil
- 1/4 Teaspoon sea salt
- Ground Black Pepper to taste

instructions

1. If your honey has crystallized that's ok, natural honey will do this, just warm it up a little and it will be fine.
2. Combine all ingredients and whisk until well combined
3. Store in refrigerator for 5-10 days
4. Recipe can be doubled



what makes this local?

- The honey was from Fields of Natural Honey in Colorado Springs and the garlic and basil were homegrown.

Colorado State University Extension Fact sheet for preserving herbs:
<https://extension.colostate.edu/docs/pubs/foodnut/09335.pdf>

Herbs are dry when they are crispy and crumble easily. Dehydrate in a commercial dehydrater at a low temperature (95 - 115 degrees F) to preserve flavor.

