

## Mustard Shallot Vinaigrette

Makes about 1 ¼ cup

1 shallot, minced  
2 Tb apple cider vinegar  
3 tsp Dijon mustard  
¼ tsp Celtic sea salt  
½ tsp coarse ground black pepper  
1 cup extra virgin olive oil

- In a mason jar with a tight lid, combine the shallot, vinegar and mustard.
- Close the lid and shake well to mix.
- Add the salt and pepper and shake again.
- Add olive oil 1/3 cup at a time, shaking very well after each addition, until smooth and emulsified.
- Use immediately or refrigerate up to 3 weeks. Remove from the refrigerator for 30 minutes before using to allow it to liquefy. Shake well before serving.