

# Blue Moon Garlic Basil Vinaigrette

## INGREDIENTS

- 1 teaspoon Dijon mustard
- 1 clove Garlic, chopped
- 1/2 teaspoon salt
- 1 teaspoon sugar
- Pinch of red pepper
- 1/2 cup roughly chopped basil leaves (packed)
- 1/4 cup white wine vinegar
- 3/4 cup olive oil

## METHOD

**1** Place the salt, sugar, mustard, garlic and basil in a blender or food processor. Pulse several times to combine. Scrape the sides of the blender down with a spatula. Add the vinegar and pulse again.

**2** Turn the blender on low and slowly pour in the olive oil. It may sputter a little out of the open cap, so hold your hand over it to minimize splashing.

**3** When the olive oil is incorporated, turn off the blender and scrape the sides down one more time. Cover and purée everything for 1-2 minutes.

Store covered in the fridge for 1-2 weeks.