THE EASY SHORTCUT COLLECTION

SFB's Vinaigrette

A new dressing gives "same old salad" a whole new spin. Serve over a garden salad with fresh greens, sprouts, tomatoes, red onion, mushrooms, and beans or chickpeas.

BASE	FLAVOR	FINISH
Equal parts	**Season to taste**	**Shake well**

WHAT YOU'LL NEED

- Balsamic vinegar, apple cider vinegar, and olive oil (equal amounts of each)
- A generous squirt of whole-grain or brown mustard
- Honey or maple syrup, to taste
- Plenty of onion powder and garlic powder
- A little salt and pepper, plus your favorite dried herbs

HOW TO MAKE IT

01 **Start with the base.** Fill a cruet with roughly ¼ c balsamic vinegar, ¼ c apple cider vinegar, and ½ c olive oil.

02 **Add the good stuff.** Give it a generous squirt of whole-grain or brown mustard, then add a drizzle of honey or maple syrup. These help the dressing emulsify (thicken) and add flavor!

03 **Season generously.** Add lots of onion and garlic powder, a little salt and pepper, and your favorite dried herbs.

04 **Shake and serve.** Close the cruet and shake well until blended. Voilà—fabulous vinaigrette!

A WORD ABOUT MUSTARD

Please do not ever use bright yellow mustard in dressing! Look for the brown varieties—stone-ground, brown, Dijon... Their flavor is more subtle, yet they add depth and help thicken and create a great vinaigrette. (Do I sound fancy yet?)

