

Treasure Barrel

# White Balsamic Vinaigrette Recipe

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|---|---|---|
| **10 min**<br>Prep time | **10 min**<br>Total time | **4**<br>Servings |
| **Easy**<br>Difficulty | **American**<br>Cuisine | |

## Ingredients

### Main Ingredients

- [ ] 1/3 cup white balsamic vinegar
- [ ] 1/4 cup extra virgin olive oil
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp honey
- [ ] 1 tsp fresh lemon juice
- [ ] 1/2 tsp sea salt
- [ ] 1 pinch freshly ground black pepper

## Instructions

1. In a small bowl, whisk together white balsamic vinegar, lemon juice, honey, and Dijon mustard until smooth.
2. While whisking, slowly drizzle in olive oil a thin stream, allowing the mixture to emulsify into a silky dressing.
3. Season with sea salt and freshly ground black pepper, tasting and adjusting as needed.
4. Use immediately on a crisp green salad, or store in a sealed jar in the refrigerator.
5. Before serving, give the jar a gentle shake to recombine any separation.

### Nutrition per serving

| 120 kcal | 0 g | 4 g | 11 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

> **Tips & notes**
> - If the vinaigrette separates, simply whisk in a splash of warm water.
> - For a richer mouthfeel, substitute half the olive oil with light walnut oil.
> - Use it as a glaze for roasted vegetables for extra flavor.