

## **Dan Ralston's Kitchen**

### **Balsamic Vinaigrette**

¼ cup good Balsamic Vinegar

¼ cup Every day Balsamic Vinegar

Pinch Salt

1 Tbsp Honey

½ tsp Whole Grain Mustard

¼ cup Extra Virgin Olive Oil

Whisk first 5 ingredients in medium mixing bowl. Whisk in the EVOO until emulsified. You can use more EVOO if the dressing is too tangy for your taste. Transfer to a cruet. The dressing will keep in the refrigerator for a couple of weeks.

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