

Red Wine Vinaigrette

Courtesy of Carole's Creations

Prep Time: 5 minutes

Makes: 1/4 cup plus

CChints: The secret to a good dressing is to use good ingredients. Use an Extra Virgin Olive oil for your dressing. It will range in color from gold to a love green and select one that says it is "First Cold Pressed". That means that the olives in this oil came from the first press and not later on which can lessen the flavor of the oil. Red Wine vinegars can be found in your market and in gourmet shops where can even find Cabernet Red Wine vinegar. Make sure whatever you select comes from a good manufacture. Most vinaigrettes are 3 parts oil to 1 part vinegar, but you can adjust it either way to your liking.

1/4 cup extra virgin olive oil

1 Tablespoon red wine vinegar

1 glove of garlic, finely minced, fresh or from a jar

Tiny pinch of salt

Add all the ingredients in a small bowl and use a small whisk, combine them well. Pour over your salad or into a container to allow your guests to pour their own.

Enjoy!