Louisiana HARVEST of the MONTH

Classic Vinaigrette with Dry Mustard

Home Recipe

Serves: 8
Prep Time: 5 minutes
Cook Time: 0 Minutes

Ingredients

- ½ tsp salt
- 1 tsp dry mustard
- 4 Tbsp salad oil (olive, avocado oil, canola oil
- 4 Tbsp vinegar (balsamic, red wine, white wine, champagne)
- 5 Tbsp finely chopped onion

Cooking Instructions

1) In a small bowl, combine salt, mustard, vinegar, and minced onion. Slowly add the oil and whisk to form a temporary emulsion. Serve with your favorite salad.

Nutrition Facts

8 Servings Per Container
Serving Size 1 Tablespoons (22g)

Amount Per Serving	
Calories	**70**
	% Daily Value *
Total Fat 7g	**9%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 150mg	**6%**
Total Carbohydrates 2g	**1%**
Dietary Fiber 0g	**0%**
Total Sugars 1g	
Includes 0g Added Sugars	**0%**
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.1mg	0%
Potassium 20mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Balsamic Vinegar, Olive Oil, Onions, Salt, Mustard Seed
Contains: Mustard

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