

Balsamic Salad Dressing

Salads & Dressings

Serves: 20

Ready in 5 minutes

1. Add finely diced onion and basil with remaining ingredient to a jar or bottle and shake vigorously for 2-3 minutes. Tip- Use a good quality extra virgin olive oil. Left over dressing can be stored in the fridge. Olive oil will solidify in the fridge, if this happens bring to room temperature and shake to combine.

Ingredients		
Red Onion	0.5	each
Minced Garlic	1	tsp
Sugar	1	tsp
Olive Oil	1	cup(s)
Dijon Mustard	1	tsp
Basil Leaves	2	tsp
Balsamic Vinegar	0.25	cup(s)
Salt	0.25	tsp
Pepper	0.25	tsp