

Balsamic vinaigrette

This is a classic of Italian cuisine and also acts as a proper marinade for your meat. It's also famous when drizzled on cooked vegetables.



Ingredients

- 1/4 cup balsamic vinegar;
- 1 crushed clove of garlic;
- 1 tsp dried oregano;
- 2 tsp Dijon mustard, optional;
- 3/4 cup extra-virgin olive oil;
- Sea salt and freshly ground black pepper to taste;

Technique

Put all the ingredients in a jar that has a lid. Close the lid tight and shake well to combine all the ingredients.