

Tarragon Vinaigrette

8 servings

- 4 tsp sherry vinegar
- 1 T minced shallot
- ½ tsp Dijon mustard
- ½ tsp salt
- ¼ tsp black pepper
- 60 ml extra-virgin olive oil
- 2 tsp finely chopped fresh tarragon (or 1 tsp dried tarragon)

1. Whisk together **vinegar**, **shallot**, **mustard**, **salt**, and **pepper** in a small bowl, then add **oil** in a slow stream, whisking until emulsified.
2. Whisk in **tarragon**.

