



Woodstock

Inn & Resort

Vermont Maple Balsamic Vinaigrette

Makes 2 ½ Cups

Ingredients

These measurements were divided from our large batch recipe.

- ½ Cup Balsamic Vinegar
- 1 Tbs Dijon Mustard
- 1 Tbs Vermont Maple Syrup
- 1 Shallot, *minced*
- 1 Clove Garlic, *minced*
- 1 ½ Cups Olive Oil
- 1 tsp Kosher Salt
- ¼ tsp Fresh Ground Black Pepper

Method for Vinaigrette

Mince the garlic and shallots and place in a bowl with the balsamic vinegar, mustard and maple syrup. Mix with a whisk to blend the ingredients together. Slowly drizzle in the olive oil while mixing it to emulsify the dressing. You can also use an emulsion blender or food processor to mix, however this may incorporate more air and make a thicker dressing. To adjust the viscosity, add water a tablespoon at a time until you reach the desired thickness.

Once the thickness has been adjusted, add the salt and pepper and taste to determine if it needs additional seasoning.

Enjoy on your favorite salad or use as a marinade for meat!