

Julia's Cookbook

MAPLE SHALLOT VINAIGRETTE

Dressing Ingredients:

2/3 cup extra virgin olive oil

1/3 cup white wine or champagne vinegar or lemon juice

1/4 cup maple syrup

2 tablespoons Dijon mustard

1 garlic clove, minced

1 shallot - chopped fine

Salt & Pepper

Dressing: In a jar with a tight-fitting lid, combine all ingredients; shake well. TASTE AND ADJUST. It's nice to taste with a piece of lettuce. Store in the refrigerator. Shake very well before serving.