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**BASIC VINAIGRETTE**

Recipe from Susan Brooking

1 small shallot, finely chopped  
2 tablespoons vinegar of choice (rice, wine, balsamic)  
1 teaspoon Dijon mustard  
½ teaspoon fine sea salt  
½ teaspoon sugar  
½ cup CALIFORNIA OLIVE RANCH EVOO  
Freshly ground black pepper

Whisk first 5 ingredients in a small bowl. Set aside to allow shallot to macerate in the vinegar about 20 minutes. Whisk in olive oil in a fine steady stream. Season to taste with additional salt and pepper.

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