



White Balsamic Vinaigrette

½	cup	White balsamic vinegar
1	large	Egg, pasteurized
2	tablespoon	Shallots, minced
2	teaspoon	Dijon mustard
1	teaspoon	Kosher salt
1	teaspoon	Black pepper, ground
1	cup	Olive oil

In a blender, combine the white balsamic vinegar, egg, shallots, Dijon mustard, salt and pepper.

With the motor running, add the olive oil in a slow steady stream to make an emulsion.

Store covered in the refrigerator, this will keep for up to 5 days.

Yields about 2 cups