White Balsamic Vinaigrette

$\frac{1}{2}$ 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