

Rose's Vinaigrette

Author: From Martha Stewart Living, 12/09

Source: From the cookbook "Mad Hungry," by Lucinda Scala Quinn



1 tablespoon shallot, minced (or use garlic clove)
 1 teaspoon Dijon mustard
 1 teaspoon light brown sugar
 3/4 teaspoon coarse salt
 1/4 teaspoon freshly ground black pepper
 1/4 teaspoon Worcestershire sauce
 2 1/2 tablespoons red wine vinegar
 2 tablespoons fresh lemon juice
 3/4 cup extra-virgin olive oil

*Per Serving (excluding unknown items): 92 Calories; 10g Fat (97.1% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 93mg Sodium.
 Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.*

Carolyn T's Tasting Spoons blog:
<http://tastingspoons.com>

1. In a clean jar, mash together the shallot, mustard, brown sugar, salt, pepper, and Worcestershire sauce.
2. Pour in the vinegar, lemon juice, and olive oil. Cover tightly and shake well to combine and emulsify. Add salt and pepper to taste. Use immediately or store in the refrigerator.