

Bouchon House Vinaigrette

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Recipe source: Thomas Keller's [Bouchon](#) cookbook via [Epicurious](#)

This is a basic vinaigrette, pared down to the essentials, three parts oil, one part acid—no shallots, no salt and pepper. The mustard adds flavor and strengthens the emulsion. Additional ingredients may be added to it, depending on how it's to be used. Most often it's used to dress greens that have been seasoned with salt and tossed with fresh herbs.



INGREDIENTS:

- 1/4 cup Dijon mustard
- 1/2 cup red wine vinegar
- 1 1/2 cups canola oil

PREPARATION:

- Combine the mustard and vinegar in a blender and blend at medium speed for about 15 seconds. With the machine running, slowly drizzle in 1/2 cup of the oil. Don't be tempted to add all the oil to the blender or the vinaigrette will become too thick. It should be very creamy.
- Transfer the vinaigrette to a small bowl and, whisking constantly, slowly stream in the remaining 1 cup oil. (The dressing can be refrigerated for up to 2 weeks. Should the vinaigrette separate, use a blender or immersion blender to re-emulsify it.)

Yield: Makes about 2 1/2 cups

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