



THE SPLENDID EXPLORATIONS OF PULP DESIGN STUDIOS

BALSAMIC VINAIGRETTE

INGREDIENTS

1/4 cup balsamic vinegar

1 tablespoon Dijon mustard

Coarse salt & fresh ground pepper

Pinch of sugar

3/4 cup extra virgin olive oil

DIRECTIONS

1. In a small bowl, whisk together the vinegar, mustard, 1/4 teaspoon salt, 1/8 teaspoon pepper and sugar.

2. Slowly add the oil, whisking until emulsified. Or shake the ingredients in a jar or whirl them in a blender. Store in an air-tight container or jar, and refrigerate for up to 2 weeks. Shake before using.

ORIGINAL RECIPE MARTHA STEWART FOOD EVERYDAY - GREAT FOOD FAST COOK BOOK.

PULP
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