



Sarah's Homemade Balsamic Vinaigrette boasts a zesty blend of sweet-and-sour flavor that will liven up any salad.
Sarah Nasello / The Forum

Homemade Balsamic Vinaigrette

Makes: about 1 cup

Ingredients:

¼ cup balsamic vinegar
2 tablespoons honey
1 tablespoon Dijon mustard
1 clove garlic, minced
½ teaspoon kosher salt
½ teaspoon freshly ground black pepper
2/3 cup extra-virgin olive oil

Directions:

In a medium bowl, whisk together the vinegar, honey, mustard, garlic, salt and pepper until well-combined, about 1 minute. Add the olive oil in a slow, steady stream, whisking constantly until fully emulsified, about 2 minutes. The dressing is ready when the color becomes lighter, and the ingredients are fully combined.

To store, transfer the dressing to a jar or other airtight container and refrigerate. This dressing will keep in the refrigerator for at least 2 weeks. Shake container or whisk vigorously before serving.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.