

# Simple Creamy Vinaigrette

## Ingredients

1/4 cup good white wine vinegar( champagne, sherry or white balsamic)

1/2 cup good quality olive oil

3 tablespoons sour cream, creme fresh, yogurt or mayonnaise

1 teaspoon dijon mustard

1 small minced shallot

salt to taste (the mustard will add salt)

1/4-1/2 teaspoon freshly ground pepper

optional

1 tablespoon minced fresh herbs ( basil, parsley, dill, tarragon or oregano) or 1  
teaspoon dried herbs

## Instructions

1. Place all ingredients in a shaker bottle or mason jar and shake vigorously.
2. Let rest for 10 minutes or longer before dressing salad.

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