Vinaigrette (Very Basic, Ina Garten’s)

Ingredients

1 teaspoon Dijon mustard
1 teaspoon minced fresh garlic
3 tablespoons champagne vinegar
Kosher salt and freshly ground black pepper
1/2 cup good olive oil
Salad greens or mesclun mix for 6 to 8 people

Directions

In a small bowl, whisk together the mustard, garlic, vinegar, 1 teaspoon salt, and 1/2 teaspoon pepper. While whisking, slowly add the olive oil until the vinaigrette is emulsified.

Place the salad greens in a medium bowl and add enough dressing to moisten. Sprinkle with a little extra salt and pepper, if desired, and serve immediately.