

# RACHIELE/TUCCI FAMILY RECIPE

## VINAIGRETTE ALL'ITALIANA

### Basic Vinaigrette

( Makes  $\frac{1}{2}$  cup)

$\frac{1}{2}$  small clove garlic, peeled

$\frac{1}{2}$  teaspoon dry mustard

2 teaspoons Kosher salt

2 tablespoons red wine vinegar

Freshly ground black pepper

$\frac{1}{4}$  cup extra virgin olive oil

Place the garlic and salt in the bottom of a salad bowl. Crush the garlic with the flat side of a knife blade and mash it into the salt to release its flavor. Whisk in pepper to taste, the mustard, and the vinegar. Then gradually whisk in the olive oil. Set aside for a few minutes before adding the salad greens. Toss to evenly coat with the dressing. Serve immediately.

### VARIATIONS:

The dry ingredients may be combined in the salad bowl several hours before serving. Whisk in the vinegar and oil just before adding the greens.

1 tablespoon balsamic vinegar may be substituted for 1 tablespoon of the red wine vinegar, or all balsamic vinegar may be used instead of the red wine vinegar.

*My mother would often put a touch of dried oregano in this dressing. This is a simple, but delicious salad dressing.*