

CHAMPAGNE VINAIGRETTE

1 shallot, quartered
1 small garlic clove
1 T Dijon mustard
2 T sugar
1/8 t kosher salt
Dash of freshly ground white pepper
1/2 cup Champagne vinegar
1 1/2 canola oil

In a blender process the shallot and garlic until finely minced. Add the mustard, sugar, salt, pepper, and vinegar. Process to combine the ingredients thoroughly. With the blender running, gradually add the oil in a thin, steady stream to form an emulsion. Taste and adjust seasoning.