

Red Wine Vinaigrette

MAKES ABOUT $\frac{1}{2}$ CUP

Ingredients

- 2 tablespoons red-wine vinegar
- 1 clove garlic, smashed
- 1 teaspoon coarse salt
- $\frac{1}{2}$ teaspoon freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 3 tablespoons canola oil

Directions

1. Place vinegar, garlic, salt, and pepper in a blender.
2. Allow ingredients to macerate for 10 minutes.
3. Remove garlic; discard.
4. While mixing, slowly add oils until mixture is blended.
5. Adjust seasoning.