**Balsamic-Rosemary Vinaigrette**

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Balsamic gets a brief blitz in the blender with rosemary, mustard, and garlic in this quick-to-make dressing that doubles as a marinade.

*Everyday Food, March 2009*

* **Yield** Makes 3/4 cup

**Ingredients**

* 1/3 cup balsamic vinegar
* 1 tablespoon Dijon mustard
* 1 small garlic clove
* 1 tablespoon fresh rosemary leaves (or 1/4 teaspoon dried)
* 2 tablespoons water
* 1/2 teaspoon coarse salt
* 1/4 teaspoon ground pepper
* 1/2 cup extra-virgin olive oil

**Directions**

1. In a blender, combine vinegar, mustard, garlic, rosemary, water, salt, and pepper. Blend until smooth. With machine running, add oil in a thin stream; blend until creamy.

**Cook's Note**

A clean jam jar is perfect for storing dressings like our balsamic vinaigrette.

### Basil Vinaigrette

### Ingredients

Original recipe makes 1 -1/2 cups

1 cup olive oil

* 1/3 cup apple cider vinegar
* 1/4 cup honey
* 3 tablespoons chopped fresh basil
* 2 cloves garlic, minced

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### Directions

1. In a bowl, whisk together the olive oil, apple cider vinegar, honey, basil, and garlic. Pour over or toss with your favorite salad to serve.