

Basic Vinaigrette

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Extra virgin olive oil and balsamic vinegar shine in vinaigrette, the only "salad dressing" that Italians ever use.

In this basic recipe, the two Italian staples unite to create a third entity. The emulsifying process brings out the best in both, perfectly accenting your insalata and beyond.

Basic Vinaigrette
Recipe courtesy of Eataly

1/4 cup extra virgin olive oil*
1 tablespoon balsamic vinegar*
Sea salt, to taste



In a small bowl, whisk together the olive oil and vinegar with a pinch of salt.

Adjust, to taste.

Boom. Done. Toss with [your next salad](#) [2], roasted veggies, or pan-seared fish, and enjoy!

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