



Ingredients

- ✓ 2 Tbsp. red wine vinegar
- ✓ 2 Tbsp. minced shallots
- ✓ 2 tsp. Dijon mustard
- ✓ 1 tsp. coconut sugar
- ✓ $\frac{1}{2}$ tsp. salt
- ✓ Freshly ground black pepper (to taste)
- ✓ $\frac{1}{2}$ cup extra virgin olive oil

Notes:

- Maple syrup or brown rice syrup can be substituted for coconut sugar

Preparation

In a small bowl whisk vinegar, shallots, mustard, coconut sugar, salt and pepper until well blended. Slowly drizzle in olive oil, continuing to whisk, until dressing is emulsified.