

BALSAMIC VINAIGRETTE DRESSING

¾ cup of the best extra-virgin olive oil available

¼ cup balsamic vinegar

1 tablespoon Dijon mustard

1 tablespoon canola mayonnaise

1 teaspoon dried herbes de Provence (dried majoram, thyme, savory, basil, rosemary, sage, lavender, and fennel seeds)

Combine the olive oil, vinegar, mustard, and mayonnaise in a small bowl. Blend vigorously with a whisk. Add the herbes de Provence. Whisk again until smoothly blended and the herbs are evenly distributed.