**Balsamic Vinaigrette**

**Servings: 4**

Use a hand held blender or food processor for a thicker vinaigrette.

For lighter greens, hand whisk just before so that the vinaigrette will not be too heavy, which would weigh down the greens.

2 tablespoons Balsamic vinegar - aged 6 years  
1/2 teaspoon Dijon-style mustard  
1 teaspoon shallots, finely minced  
1/4 teaspoon garlic, finely chopped  
1 pinch Fresh ground black pepper, freshly ground  
1/4 teaspoon kosher salt  
1/4 teaspoon sugar  
1/4 teaspoon Fresh thyme, chopped  
1/4 cup Olive oil

Mix all ingredients except oil together with a wire whisk or immersion blender.

Slowly add oil while mixing.

Adjust seasonings and toss with desired greens.

Per Serving (excluding unknown items): 122 Calories; 14g Fat (98.1% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 125mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.