# Make your own vinaigrette...

Just combine the following in a clean jar and SHAKE!

## 3 parts oil

- Use mostly olive oil or vegetable oils
- Add flavored oils for heightened flavors, such as toasted sesame oil, garlic oil, or even citrus infused oils.

## 1 part vinegar

- Use a flavorful vinegar, such as balsamic, sherry, seasoned rice wine, apple cider or any of your favorite vinegars
- You can substitute citrus juices or other acidic liquids for some of the vinegar

## Add ins

- Finely chopped fresh or dried herbs, such as basil, dill, parsley, mustard, oregano, rosemary, or thyme
- Minced shallots, ginger, fresh or roasted garlic, and finely chopped chives boost flavor
- Honey, maple syrup or sugar can balance the tanginess

---

### Balsamic Vinaigrette

- basic salad oil
- balsamic vinegar
- minced shallot and black pepper

### Asian Vinaigrette

- 1 part sesame oil, along with a basic salad oil
- rice wine vinegar with a splash of lime juice
- fresh garlic, parsley, soy sauce, ginger and honey

### Italian Vinaigrette

- olive oil
- white wine vinegar with a splash of lemon juice
- minced basil, oregano, and roasted garlic

---

For more ideas for using locally produced food and fresh produce, call Cornell Cooperative Extension of Clinton County at 561-7450, subscribe to our blog [http://blogs.cornell.edu/clintoncountyeats](http://blogs.cornell.edu/clintoncountyeats) and like us on Facebook.

Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.