

# GREEN SALAD WITH CREAMY MUSTARD VINAIGRETTE

Source: The Barefoot Contessa – Family Style by Ina Garten

Prepared: February 2016 by Laura Lutz

Makes: 6-8 servings

3 tablespoons Champagne vinegar  
1/2 teaspoon Dijon mustard  
1/2 teaspoon minced fresh garlic  
1 extra-large egg yolk\*, at room temperature (see Note)  
3/4 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
1/2 cup good olive oil  
Salad greens or mesclun mix for 6 to 8 people

In a small bowl, whisk together the vinegar, mustard, garlic, egg yolk, salt, and pepper. While whisking, slowly add the olive oil until the vinaigrette is emulsified. Toss the greens with enough dressing to moisten and serve immediately.

Note: If you're worried about raw egg, just omit it.

## COOK'S NOTES

*I just made this dressing in a wooden bowl and then put the greens in when I was ready to toss it. Also, I don't really measure the ingredients. I seasoned to taste.*

