Basic Vinaigrette

Makes 1 cup

Ingredients

1/4 cup red-wine vinegar

1 tablespoon Dijon mustard

1 garlic clove, minced

1 Tbsp. minced sweet onion

1/4 teaspoon salt

1/2 teaspoon pepper

Pinch of sugar

3/4 cup extra-virgin olive oil

Directions

In a small bowl, whisk together 1/4 cup white-wine vinegar, 1 tablespoon Dijon mustard, 1 minced garlic clove, 1 Tbsp. minced sweet onion, 1/4 teaspoon salt, 1/2 teaspoon pepper, and a pinch of sugar.

Slowly add 3/4 cup extra-virgin olive oil, whisking vigorously until emulsified. Or shake the ingredients in a jar, or whirl them in a blender.

Variations

To make different types of vinaigrette, do the following:
Garlic: Add 1 teaspoon minced garlic or 1/2 clove crushed.
Balsamic: Substitute balsamic vinegar for the wine vinegar.
Lemon Parmesan: Use fresh lemon juice instead of vinegar; add 1/4 cup finely grated Parmesan.
Scallion: Add 3 chopped whole scallions (about 1/4 cup).
Herb: Add 2 tablespoons chopped fresh herbs, such as thyme, parsley, or tarragon. Blue Cheese: Add 1/2 cup crumbled blue cheese, such as Roquefort.