

## **Bob's Maple Balsamic Vinaigrette**

<http://userealbutter.com/2013/05/13/maple-balsamic-vinaigrette-recipe/>  
*modified from the [Chesterfield Inn](#)*

1 tsp dijon mustard  
1/2 tsp shallot, chopped  
1/2 cup aged balsamic vinegar  
1/2 cup maple syrup (I used grade B)  
3/4 cup olive oil  
salt to taste  
white pepper to taste

Place the dijon mustard, shallot, vinegar, and maple syrup together in a blender. Blend until smooth. Pour the liquid into a bowl. Slowly drizzle the olive oil in a thin stream into the bowl while whisking. Season with salt and pepper. Makes just under 2 cups of dressing.