

## Balsamic Vinaigrette with herbs

¼ cup balsamic vinegar – (use the best quality you can)

1 ½ tsp finely chopped fresh basil

1 ½ tsp finely chopped fresh tarragon

1 ½ tsp finely chopped fresh oregano

1 ½ tsp finely chopped fresh chives

1 small garlic clove very finely minced

1 dash salt

1 dash freshly ground pepper

¾ cup extra virgin olive oil

Combine vinegar, herbs, garlic, salt, pepper in small bowl. Mix well with whisk. Slowly pour in the olive oil while continually whisking until it thickens. Depending on quality of balsamic, you may need to add up to 3 Tbls of sugar or honey. Go to taste. Refrigerate.