

Honey Balsamic Vinaigrette

½ cup honey
1 cup balsamic vinegar
2 Tbsp grainy mustard
Extra virgin olive oil

Cook honey and balsamic over medium high heat, about 5 minutes. Turn down heat and let reduce (at least 30 minutes). Stir in mustard. Whisk in olive oil, starting with 1 cup. Use more if needed. Taste...if too bitter, add sugar 1 tsp at a time. Add salt and pepper to taste.

Perfect with winter greens such as arugula, chard, kale, or radicchio