



Salad: Classic Balsamic Vinaigrette

Ingredients:

- 1/4 cup [Tillie's 18-Year-Old Balsamic Vinegar](#)
- 3/4 cup extra virgin olive oil
- 1 tsp Dijon mustard
- 1 garlic clove, minced (optional)
- Salt and pepper to taste



Instructions:

1. Whisk together balsamic vinegar, Dijon mustard, and minced garlic.
2. Slowly drizzle in olive oil, whisking until emulsified.
3. Season with salt and pepper.
4. Toss with mixed greens, sliced apples, walnuts, and crumbled blue cheese for a stunning salad.

