Balsamic Vinaigrette Dressing

This recipe came from my Mother-In-Laws friend. When we had our daughter, Margie brought over this most wonderful salad. It has been my favorite now for eight years!

Ingredients

- 1. 1 cup of canola oil
- 2. 1/3 cup of balsamic vinegar
- 3. 1/4 cup maple syrup
- 4. 1 teaspoon pepper
- 5. 1 teaspoon Dijon mustard
- 6. 1 teaspoon pressed garlic
- 7. 1/8 teaspoon salt
- 8. 1 Tablespoon mayonnaise

Instructions

1. Mix the ingredients together well

VARIATIONS

I haven't been able to find a substitute for the maple syrup. If I don't have it on hand I either go get it or I don't make the dressing. You can substitute for the Dijon with other types of mustard, but you are far better to stick with the Dijon. I always add a little extra mayonnaise (1 to 2 Tablespoons more) as I like it a bit lighter. This is up to you. This is best used on the Vermont Vinaigrette Salad.