



# **BALSAMIC VINAIGRETTE**

**TARRY MARKET'S 'SECRET' RECIPE**

**SERVES: 1 ½ CUPS**

**¼ Cup Dijon MUSTARD (Pommery or Edmund Fallot)**

**¼ Cup ASPERUM IV Balsamic**

**¾ Cup LA MOZZA – Extra Virgin Olive Oil**

**¼ Cup freshly snipped CHIVES**

**Pepper / Salt to Taste**

**In a medium  
mixing bowl, stir  
together the  
mustard and**

**vinegar. Slowly add the olive oil in a thin stream to form an  
emulsion, stirring constantly until all the oil is added. Add  
the chives and check the seasoning.**