

# VINAGRETTE - MOTHER SAUCE #5

F EASY

Last Modified: 11/28/2016

PREP: 10 Min  
COOK: N/A

SAUCE

THIS IS A BASIC FRENCH SAUCE / GRAVY INGREDIENT

QUA	MEASURE	INGREDIENT	PROCESS
<b>BASIC VINAGRETTE SAUCE</b>			
1/4	Cup	Red (Colavita) Or White (Bonavita) Wine Vinegar	
3/4	Cup	Extra Virgin Olive Oil (EVOO)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

<b>MUSTARD VINAGRETTE</b>			
1	Batch	Basic Vinagrette Sauce	
2	Tsp	Dijon Mustard	

<b>HONEY MUSTARD VINAGRETTE</b>			
1	Batch	Basic Vinagrette Sauce	
2	Tsp	Honey	
2	Tsp	Dijon Mustard	

<b>HERBED - SPICED VINAGRETTE</b>			
1	Batch	Basic Vinagrette Sauce	
PLUS ONE OR MORE OF:			
2	Tbsp	Fresh: Shallots, Onion, Garlic, Parsley, Watercress, Basil, Oregano, Tarragon, Cilantro, etc.	Minced

<b>TOMATO BASIL VINAGRETTE</b>			
1	Batch	Basic Vinagrette Sauce	
3	Whole	Sun Dried Tomatoes (Oil Packed)	Drained
1/4	Cup	Fresh Basil Leaves	
1	Clove	Garlic	
1	Tbsp	Parmesan Cheese	Grated

<b>PREPARATION</b>	
<b>FACTOID</b>	VINAGRETTE is the fifth Sauce used in French cooking, known as "Mother Sauce #5". It is transparent and flavorful and can be the base for ANY Vinegar based salad dressing you need. Four variations are listed here - Feel free to make your own.
<b>TOOLS</b>	1) Medium Stainless Steel Mixing Bowl 2) Wire Whisk
<b>PREP</b>	<b>HERBED - SPICED VINAGRETTE</b> 1) Mince the chosen fresh Spice and set it aside.
<b>PREP</b>	<b>TOMATO BASIL VINAGRETTE</b> 1) Drain the Oil off of the Sun Dried Tomatoes and set it aside. 2) Grate the Parmesan Cheese and set it aside.

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1	<b>BASIC VINAGRETTE DRESSING:</b> In a non-reacting (stainless or glass) mixing bowl, whisk together the Vinegar, Salt and Pepper. Add the Olive Oil in a thin, slow stream to the Vinegar Mixture and whisk it briskly until the mixture emulsifies. Taste and adjust seasonings as needed with Kosher Salt and Fresh Ground Black Pepper.
2	<b>MUSTARD VINAGRETTE:</b> Add Dijon Mustard to the Vinegar, Salt and Pepper and stir before adding in the Oil.
2	<b>HONEY-MUSTARD VINAGRETTE:</b> Add Honey and Dijon Mustard to the Vinegar, Salt and Pepper and stir before adding in the Oil.
2	<b>HERB-SPICE VINAGRETTE:</b> Add any combination of 1 to 2 tablespoons of minced fresh Herbs to the Vinegar, Salt and Pepper and stir before adding in the Oil.
2	<b>TOMATO-BASIL VINAGRETTE:</b> In a blender, combine the Tomatoes, Basil, Garlic and Parmesan Cheese along with the Vinegar, Salt and Pepper and process it until smooth. While the blender is running, trickle in the Oil in a slow stream until the mixture is emulsified. Adjust the seasoning to taste.