

## **Whole Grain Mustard Vinaigrette**

Southern Living Test Kitchen

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**1/4 cup white wine vinegar**

**1 tablespoon light brown sugar**

**3 tablespoons whole grain mustard**

**1/2 teaspoon freshly ground pepper**

**1/8 teaspoon salt**

**1/3 cup olive oil**

In a bowl, whisk together the vinegar, sugar, mustard, pepper and salt.

Add the olive oil in a slow, steady stream, whisking constantly until smooth.

Yield: 2/3 cup

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Per Serving (excluding unknown items): 675 Calories; 71g Fat (92.4% calories from fat); trace Protein; 13g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 260mg Sodium. Exchanges: 0 Grain(Starch); 14 1/2 Fat; 1 Other Carbohydrates.