

Hazel's Vinaigrette

Developed by Hazel A. Thomas-Bottrell circa 1968

2 Tbsp.	Mayonnaise
1 Tbsp.	Dijon mustard
2 cloves	Garlic, minced
$\frac{1}{4}$ cup	White wine vinegar, Tarragon
$\frac{3}{4}$ cup	Olive oil
salt and pepper to taste	

1. If you have a blender, or mixer, mix all ingredients together until creamy and slightly thickened.
2. If you don't have mixer or blender, put mayonnaise, mustard and vinegar into a bowl and beat well with wooden spoon or fork. Then add the olive oil slowly, beating continuously until slightly thickened.
3. Add garlic and salt.