

Creamy Dijon and Garlic Vinaigrette



<https://youtu.be/HdXLANJijbE>

Makes about 3/4 cup (187 ml)

This creamy Dijon and garlic vinaigrette is tangy, smooth, bold, and incredibly easy to make. Fresh garlic, Dijon mustard, white wine vinegar, and extra virgin olive oil come together to create a flavorful homemade dressing that instantly upgrades salads, vegetables, chicken, seafood, and more.

Unlike store-bought dressings, this homemade vinaigrette comes together in just minutes using simple pantry ingredients and delivers a rich, creamy texture with bright acidity and balanced flavor.

Perfect for green salads, grilled chicken, salmon, roasted vegetables, pasta salads, or as a quick marinade.

Ingredients

- 1 tbsp (25 g) Dijon mustard
- 1 garlic clove, minced
- 1/2 tsp (2 g) granulated sugar
- 1/2 tsp (3 g) salt
- 1/2 tsp (1 g) black pepper
- 3 tbsp (45 ml) white wine vinegar
- 1/2 cup (125 ml) extra virgin olive oil

Prep Work

Mince the garlic clove as finely as possible using a garlic press, microplane, or knife.

If using a knife, smash the garlic first to help release its oils and flavor before mincing.

Measure all remaining ingredients before beginning the vinaigrette.

To Make the Vinaigrette

Place the Dijon mustard into a medium mixing bowl. The mustard helps stabilize the vinaigrette and creates the creamy texture as the oil is added.

Add the minced garlic, sugar, salt, and black pepper.

Pour in the white wine vinegar and whisk until the ingredients are fully combined and smooth.

Emulsify the Dressing

While whisking continuously, slowly drizzle in the olive oil. Begin with a slow, thin stream so the oil properly emulsifies into the vinegar mixture. As more oil is incorporated, the vinaigrette will thicken slightly and become smooth and creamy. Continue whisking until all of the olive oil has been fully incorporated and the dressing is well blended.

Finish and Serve

Taste the vinaigrette and adjust seasoning if needed.

Serve immediately or refrigerate until ready to use.

If refrigerated, allow the vinaigrette to sit at room temperature for a few minutes and whisk again before serving.

Tips & Substitutions

Grainy Dijon mustard can be used for additional texture and a more rustic appearance.

Yellow mustard may be substituted for Dijon for a milder flavor.

Red wine vinegar, champagne vinegar, or apple cider vinegar can be substituted for white wine vinegar.

For a slightly sweeter vinaigrette, add additional sugar or a small amount of honey.

This vinaigrette works well as both a salad dressing and a sauce for grilled salmon, chicken, pork, roasted vegetables, or pasta salad.

For an extra creamy consistency, whisk in 1 to 2 tablespoons (15 to 30ml) mayonnaise.