

# French Vinaigrette

## Ingredients



$\frac{1}{2}$  cup cider vinegar



1 clove garlic



1 Tablespoon paprika



$\frac{1}{4}$  cup sugar



$\frac{1}{2}$  teaspoon salt



1 cup oil



dash of cayenne pepper

## Directions

Place vinegar, paprika, salt, red pepper, garlic, and sugar in the container of the blender. Mix these ingredients until garlic is puréed. With the machine running, slowly add the oil. . . . When the vinaigrette is thickened, it is done. It does not need to be refrigerated. If it has been refrigerated, it will solidify, so you will need to let it rest at room temperature for an hour before using it.