

## Champagne Vinaigrette

1 cup 100% pure Extra Virgin Olive Oil

1/4 cup Champagne Wine vinegar

1/2 cup champagne

Salt and freshly ground pepper

Pinch sugar, optional

Preparation: Whisk together olive oil, champagne vinegar, and champagne. (You may use a blender for this if you wish.). Season to taste with salt & pepper. If the vinaigrette tastes too sharp, add a pinch of sugar and whisk until dissolved.

Refrigerate any leftover vinaigrette and use within 1 week.