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Smoked Paprika Vinaigrette

- 1/2 Cup extra-virgin olive oil
- 3 Tablespoons sherry vinegar
- 1 Large shallot, minced
- 1 Teaspoon Dijon mustard
- 3/4 Teaspoon smoked paprika (see Note)
- 1/4 Teaspoon salt
- 1/4 Teaspoon freshly ground pepper

- 1) Place oil, vinegar, shallot, mustard, paprika, salt and pepper in a blender or a jar with a tight-fitting lid; blend or shake until well combined.

Makes 3/4 Cup

