



Creamy Tarragon Salad Dressing

 Vegetarian  Vegan  Gluten Free  Dairy Free

READY IN



10 min.

SERVINGS



7

CALORIES



112 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- 2 teaspoons brown mustard seed
- 0.1 teaspoon celery seed
- 1 tablespoon dijon mustard
- 0.8 teaspoon tarragon dried
- 1 clove garlic
- 0.5 teaspoon cracked pepper black
- 0.1 teaspoon pepper flakes red
- 1 teaspoon salt

- 0.3 cup vegetable oil
- 0.8 cup water
- 2 tablespoons sugar white
- 0.3 cup vinegar white
- 1 teaspoon xanthan gum

Equipment

- blender

Directions

- Place the Dijon mustard, sugar, vinegar, garlic clove, and salt into a blender. Cover, and puree until the garlic has blended smooth.
- Sprinkle in the xanthan gum, and blend about 15 seconds to mix well. With the blender running, pour in the vegetable oil alternately with the water; blend until thick and creamy.
- Add the celery seed, red pepper flakes, black pepper, tarragon, and mustard seed; pulse until the spices are evenly distributed.

Nutrition Facts

PROTEIN 0.71% **FAT 84.18%** **CARBS 15.11%**

Properties

Glycemic Index:40.58, Glycemic Load:2.52, Inflammation Score:-1, Nutrition Score:1.6482608483537%

Flavonoids

Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 111.9kcal (5.6%), Fat: 10.51g (16.17%), Saturated Fat: 1.6g (9.98%), Carbohydrates: 4.24g (1.41%), Net Carbohydrates: 3.74g (1.36%), Sugar: 3.47g (3.85%), Cholesterol: 0mg (0%), Sodium: 370.59mg (16.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.2g (0.4%), Vitamin K: 19.4µg (18.48%), Vitamin E: 0.87mg (5.83%), Manganese: 0.06mg (3.15%), Fiber: 0.5g (2.01%), Selenium: 0.96µg (1.37%)