



Sun-Dried Tomato Oil



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



10 min.

SERVINGS



10

CALORIES



59 kcal

SIDE DISH

Ingredients



2 bay leaves



1.5 cups olive oil



4 sun-dried tomatoes (not oil-packed)

Equipment



pot



candy thermometer

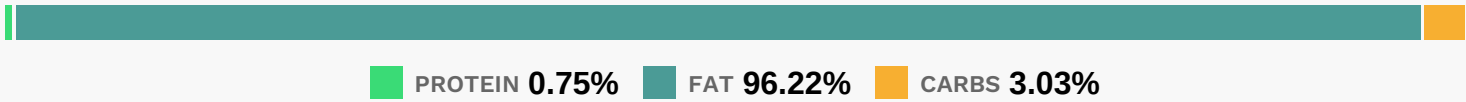


funnel

Directions

- ☐ Place all ingredients in a pot. Warm over medium heat until a candy thermometer registers 165F.
- ☐ Remove from heat; let cool. Use a funnel to pour into beer bottle. Cork; keep chilled for up to 1 month.

Nutrition Facts



Properties

Glycemic Index:3, Glycemic Load:0.1, Inflammation Score:-1, Nutrition Score:0.71086955248662%

Flavonoids

Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg

Nutrients (% of daily need)

Calories: 59.41kcal (2.97%), Fat: 6.51g (10.01%), Saturated Fat: 0.9g (5.61%), Carbohydrates: 0.46g (0.15%), Net Carbohydrates: 0.36g (0.13%), Sugar: 0.3g (0.33%), Cholesterol: 0mg (0%), Sodium: 0.99mg (0.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.11g (0.23%), Vitamin E: 0.93mg (6.22%), Vitamin K: 4.24µg (4.04%)