# TARRAGON VINEGAR

## INGREDIENTS:

- 1 cup tarragon sprigs
- 2 cups white wine vinegar

## DIRECTIONS:

1. Wash tarragon and pat dry. Place in a sterilized jar.
2. Use a wooden spoon to gently bruise the tarragon. Add the vinegar.
3. Cover and store mixture in a cool dark area for 2-3 weeks to let flavors and color develop.
4. Strain and discard tarragon. Pour vinegar into a sterilized decorative bottle. Add additional tarragon if desired. Store in a cool dark area.

## Nutrition Facts

Serving Size 2 cups (509g)
Servings Per Container 1

**Amount Per Serving**

| | |
|---|---|
| **Calories** 80 | Calories from Fat 0 |
| | **% Daily Value*** |
| **Total Fat** 0g | **0%** |
| Saturated Fat 0g | **0%** |
| Trans Fat 0g | |
| **Cholesterol** 0mg | **0%** |
| **Sodium** 0mg | **0%** |
| **Total Carbohydrate** 0g | **0%** |
| Dietary Fiber 0g | **0%** |
| Sugars 0g | |
| **Protein** 0g | |

| | |
|---|---|
| Vitamin A --% | • Vitamin C --% |
| Calcium 30% | • Iron --% |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

| | Calories: | 2,000 | 2,500 |
|---|---|---|---|
| Total Fat | Less than | 65g | 80g |
| Saturated Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

*Benteh Nuutah*
**Valley Native Primary Care Center**
**Wellness Center**
(907) 631-7630
southcentralfoundation.com

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