

# 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

