Sun-Dried Tomato Dressing

Jeanette Hurt www.Relish.com

Servings: 18 Yield: 1 cup

1/2 cup oil-packed sun-dried tomatoes

1/2 cup apple cider vinegar or red wine vinegar

1 shallot

4 basil leaves

1 teaspoon chives, chopped

1 clove garlic, crushed

1 teaspoon sugar (optional)

1/2 teaspoon salt

1/8 teaspoon coarsely ground black

pepper

1/2 cup extra-virgin olive oil

In a blender or food processor, combine the tomatoes, vinegar, shallot, basil, chives, garlic, sugar (if using), salt and pepper. Pulse until the tomatoes are finely chopped.

Add the oil, a little at a time. Pulse until thick and well blended.

Per Serving (excluding unknown items): 54 Calories; 6g Fat (98.7% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 59mg Sodium. Exchanges: 0 Vegetable; 1 Fat.

Sauces and Condiments

Dar Carrina Mutritional Analysis

Calories (kcal):	54	Vitamin B6 (mg):	trace
% Calories from Fat:	98.7%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	1.1%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.2%	Riboflavin B2 (mg):	0mg
		Folacin (mcg):	trace
Total Fat (g):	6g	Niacin (mg):	trace
Saturated Fat (g):	1g	Caffeine (mg):	0mg
Monounsaturated Fat (g):	4g	Alcohol (kcal):	Õ
Polyunsaturated Fat (g):	1g	% Pofusor	n n%
Cholesterol (mg):	0ma		

Carbohydrate (g):	trace	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg):	trace trace 59mg 3mg 1mg trace trace trace	Grain (Starch): 0
Vitamin A (i.u.): Vitamin A (r.e.):	76IU 7 1/2RE	

Nutrition Facts

Servings per Recipe: 18

Amount Per Serving	
Calories 54	Calories from Fat: 53
	% Daily Values
Total Fat 6g Saturated Fat 1g Cholesterol 0mg Sodium 59mg Total Carbohydrates trace Dietary Fiber trace Protein trace	9% 4% 0% 2% 0% 0%
Vitamin A Vitamin C Calcium Iron	2% 0% 0% 0%

^{*} Percent Daily Values are based on a 2000 calorie diet.