Pepperoncini Salad Dressing

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Yield: 1/2 cup

1/4 cup extra-virgin olive oil
3 tablespoons pepperoncini pepper,
finely chopped
3 tablespoons brine
1 tablespoon fresh dill, chopped
1 teaspoon grated lemon zest
coarse salt
ground pepper

In a small jar, combine the olive oil, pepperoncini, brine, dill and lemon zest.

Season with salt and pepper.

Seal and shake vigorously until combined.

To store, refrigerate in an airtight container for up to three days.

Per Serving (excluding unknown items): 485 Calories; 54g Fat (97.9% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Vegetable; 11 Fat; 0 Other Carbohydrates.

Sauces

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Calories (kcal):	485	Vitamin B6 (mg):	trace
% Calories from Fat:	97.9%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	2.1%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	trace
Total Fat (q):	54g	Folacin (mcg):	1mcg
Saturated Fat (g):	7g	Niacin (mg):	trace
Monounsaturated Fat (g):	40g	Caffeine (mg):	0mg
107	· ·	Alcohol (kcal):	0
Polyunsaturated Fat (g):	5g	% Dofices	በ በ%
Cholesterol (mg):	0mg	Food Exchanges	
Carbohydrate (g):	3g	_	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	2mg	Vegetable:	0
Potassium (mg):	4mg	Fruit:	0
Calcium (mg):	1mg	Non-Fat Milk:	0

Iron (mg):	trace	Fat:	11
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	trace		
Vitamin A (i.u.):	43IU		
Vitamin A (r.e.):	4 1/2RE		

Nutrition Facts

Amount Per Serving				
Calories 485	Calories from Fat: 475			
	% Daily Values*			
Total Fat 54g Saturated Fat 7g Cholesterol 0mg Sodium 2mg Total Carbohydrates 3g Dietary Fiber trace Protein trace	83% 36% 0% 0% 1% 1%			
Vitamin A Vitamin C Calcium Iron	1% 1% 0% 1%			

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