
Prepared Vinegar For Spanish Salad Dressing

Bertha Haffner-Ginger

California Mexican-Spanish Cook Book - 1914

1 button garlic

1 large slice cucumber

1 slice onion

1 tablespoon parsley

1 tablespoon tarragon leaves (or two tablespoons tarragon vinegar)

1 pint cider vinegar

In a bowl, place the garlic, cucumber, onion, parsley, tarragon, and cider vinegar. Mix well.

Place the mixture in a bottle and let stand for several days.

Strain and retain for preapring Spanish Salad Dressings.

Condiments, Sauces

Per Serving (excluding unknown items): 154 Calories; 1g Fat (2.6% calories from fat); 4g Protein; 47g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 17mg Sodium. Exchanges: 3 1/2 Vegetable; 2 Other Carbohydrates.