

Blueberry Tarragon Salad Dressing

Drizzle creamy, herbaceous dressing sparkling with chunks of blueberries over crisp greens, plump juicy tomatoes, and refreshing cucumber wheels. The blueberry and tarragon blend melds nicely with ranch-style dressing.

- 1 quart Sugar-infused blueberries
- 6 cloves Garlic, minced
- 1 tsp Salt
- 1-1/2 quart Buttermilk
- 1-1/4 cup Fresh lime juice
- 1/2 cup Fresh tarragon leaves, chopped
- 1 quart Low-fat sour cream
- 1 T Ground black pepper

Blueberry Note:

Sugar-infused blueberries (osmotically preserved). Fresh or frozen blueberries are placed in a vacuum chamber and undergo a slow natural infusion process with syrup solution and stabilizers. (Water activity: 0.5-0.87 Moisture: 40% maximum).