

SUZANNE BROWN



SUMMER™



Tarragon

TIPS:

Tarragon can be difficult to grow,
but is worth the effort!

Give it plenty of sunshine.
Do not overwater.

To harvest, just pinch off a few
leaves before using.

Tarragon Mayonnaise

- 1 large egg
- 1 teaspoon Dijon mustard
- 1 cup vegetable oil
- 1 tablespoon white wine vinegar
- 2 teaspoons fresh tarragon, finely chopped
- Salt + Pepper (to taste)

Leave the ingredients out for about 1/2 hour before making the mayonnaise so they are at room temperature. Place the egg + mustard in a food processor fitted with a blade attachment and process until combined. With the processor still running, slowly add the oil in a thin stream until combined, then add the vinegar and tarragon, pulsing until completely combined. Season with salt and pepper, place dressing in a glass bowl, cover and refrigerate for about an hour.

If refrigerated in an airtight container, dressing will keep for up to 4 days. Makes about 1 cup.