

## Provençal Citrus-Tarragon Sauce



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** Makes about 1-1/2 cups

### **Ingredients:**

Sunny Mediterranean flavors star in this tangy orange-mustard sauce that's superb matched with Alaska salmon, halibut, crab and scallops.

1/4 cup apple cider vinegar

2 Tablespoons Dijon mustard

1/3 cup olive oil

2 Tablespoons honey

1/3 cup fresh tarragon leaves

1 can (11 oz.) mandarin orange slices, thoroughly drained OR 2 fresh mandarin oranges, peeled, sectioned and seeded

1/2 teaspoon sea salt

### **Description:**

Place the vinegar and mustard in a blender or bowl of a food processor. Blend or pulse until smooth. With motor pulsing, slowly add olive oil until fully incorporated. Add the honey, tarragon, and oranges; blend or pulse again until almost smooth. Serve immediately, or cover and refrigerate until needed.