

## Organicville "Creamy" Organic Vinaigrettes (Vegan, Gluten-Free, Nut-Free)

By Alisa Fleming - Technically, Organicville simply refers to their products as vinaigrettes. However, in my pursuit of the milkiest dairy-free foods, I selected three of their creamier varieties for trail.

Organicville's manufacturing follows the strictest guidelines, ensuring that they can make claims of vegan, gluten-free, nut-free, dairy-free, and kosher certified. While one may expect a sacrifice in taste or texture when accommodating so many special diets, Organicville propels their salad dressings in exactly the opposite direction. Amazingly, the folks at Organicville have created bottled, shelf stable dressings, that I must confess, rival homemade. Smooth and infused w/ wonderful complimentary flavors, the care and quality of both production and ingredients is evident.

### Miso Ginger

The Miso Ginger Vinaigrette appeared to be the creamiest selection. Nearing a pure milky white, it poured easily, but with a richer consistency than your average vinaigrette.

We tasted it first on an unadulterated salad of assorted greens and veggies. The flavor was mild, casting not a single overpowering note, nor the typical tang of vinaigrette. Yet, by no means was this salad dressing void of flavor. It possessed a deep infusion of both miso and ginger that seemed to coexist in complete harmony.

Though it was rich in taste and texture (for a vinaigrette) the cool and light behavior of the Miso Ginger dressing could easily make it my summertime favorite. Perhaps some Asian inspired coleslaw and creamy pasta salad will be ventured for our next barbecue.

### Tarragon Dijon

Fresh tuna salads were on the menu for lunch and Organicville's Dijon dressing sounded like an excellent match. As I opened the jar, I was a bit alarmed by the bright yellow color. Though pleased with anticipation of a natural mustard base, I was a touch fearful for my crisp white shirt!

Like the Miso Ginger, this dressing poured with the expected consistency of a creamy vinaigrette. It was smooth, thickened only a touch, and the vibrant color was dotted with generous herb flecks, presumably tarragon.

The flavor was &hellip;. awesome! My taste buds were anticipating yet another honey mustard, but were pleasantly shocked with this very savory selection. I do tire of the many sweetened dressings on the market, and was excited by this refreshing combination. It was one step closer to a vinaigrette in flavor when compared to the Miso Ginger. Beyond our green salads, this dressing seems to be a natural for white meat, fish, and perhaps a pasta or bean salad.

### Sesame Goddess

It seems as though Organicville must push each dressing at least one level beyond the norm, and their Sesame Goddess vinaigrette is no exception. Though it held strong to Asian-style sesame vinaigrette roots, what really made this dressing pop was the addition of tahini, otherwise known as sesame seed butter.

The tahini contributed a luxurious creamy feel and an almost peanut sauce like vibe. Of the three vinaigrettes we trialed this was the strongest in flavor, yet not a single ingredient was out of sync. The Sesame Goddess dressing could easily bridge the divide between salad dressing and stand alone sauce for Asian inspired appetizers (satays, lettuce wraps, etc.).

Oh yes, there is one last added bonus. While there is a fair selection of Sesame vinaigrettes on the market, this is the first I have stumbled upon that is gluten-free. Most use wheat-based sauces, but Organicville uses wheat-free Tamari.

### My Extra Notes & Tips

- I am not sure how they do it, but even w/ a natural composition, these dressings exhibited virtually no separation when stored. The rich creamy flavors remained consistent throughout, a definite bonus in my book.
- Every flavor was so dramatically unique that I wish I could stock one bottle of each at all times. Each bottle comes in a standard &hellip;&hellip;&hellip;. Ounce jar that tucks neatly in most refrigerator doors
- I have never been a big fan of fruit based salad dressings, but with the quality of Organicville, I am tempted to buy their Pomegranate and Orange Cranberry Vinaigrettes.
- Ingredient and nutritional information is available on the Organicville Foods website.

Where to Purchase: Though produced by a U.S. company, Organicville is popping up around the globe. Check

Organicville's where to purchase page to find both online and in store information.