



Sesame Ginger Salad Dressing

Ingredients

1 tablespoon sesame seeds (black sesame seeds are a beautiful color contrast)
2 tablespoons ginger syrup
2 tablespoons soy sauce or tamari
1 tablespoon rice vinegar
1 scallion, finely chopped
Juice of 1/2 a lime
1/3 cup neutral oil (olive, grapeseed, etc.)
2 teaspoons sesame oil

Directions

Toast sesame seeds in a dry pan until golden. Combine all ingredients except oil. Whisk in oils, pouring in a slow and steady stream until fully combined. Add in sesame seeds. Keeps well in the refrigerator for about one week. Makes one cup.