

Soy & Ginger Dressing

Ingredients

- 3 medium garlic cloves, minced
- 6 soy sauce or bragg
- 1 T rice wine vinegar
- 1 T sugar or honey
- 1 T sesame oil
- 1 t ground ginger
- 3/4 t hot red pepper flakes
- 2 T mayonnaise
- 1/4 c vegetable oil

Instructions

Mix garlic, soy sauce, vinegar, sugar, sesame oil, ginger, and pepper flakes in a 2-cup Pyrex measuring cup. Whisk in mayonnaise until smooth, then in a slow steady stream, whisk in oil to make an emulsified dressing; keep chilled until ready to toss with salad. Store in a clean jar with lid.