



RECIPES

Japanese Style Ginger Dressing

INGREDIENTS:

3 medium carrots, chopped
1 small onion peeled and finely chopped
2 tablespoons ginger peeled and finely chopped
1 tablespoon granulated sugar
1/4 cup low sodium soy sauce
1/2 cup rice vinegar
3/4 cup canola oil

INSTRUCTIONS:

1. Put all ingredients except for the canola oil in the blender and blend until smooth.
2. Slowly add canola oil and blend until the mixture has emulsified.
3. Refrigerate for up for 2 weeks in an airtight container.

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Adapted from: <https://www.pickledplum.com/recipe/japanese-restaurant-style-ginger-dressing/>