

# Miso-Ginger Salad Dressing

**Makes 2 quarts**

Miso 1 cup  
Ginger 4 ounces  
Cider Vinegar 2/3 Cup  
Sesame Oil 2/3 Cup  
Sunflower Oil 3 1/2 Cups  
Water

## **Directions:**

1. Wash and roughly chop ginger (no need to peel). Place miso, ginger, vinegar and sesame oil in blender and blend on high until smooth. You may need to do this in batches for 6qt amount)
2. Now place this mix in one of the largest stainless steel containers we use for serving food at lunchtime.
3. Using immersion blender slowly pour in sunflower oil and water while continuing to blend until dressing is emulsified and smooth.

**Do not over-blend as this may cause dressing to separate**

Place in plastic food container, label and store in walkin.