

Sesame Ginger Dressing

Makes 1 ¼ gallon

Toasted sesame seeds	3 cups
Finely chopped ginger	¾ cup
Bottled lime juice	1 cup
Apple cider vinegar	1 quart
Tamari	1 cup
Agave	¼ cup
Salt	¼ cup
Black pepper	¼ cup
Canola oil	1 quart
Olive oil	1 quart
Sesame oil	3 cups

To toast the sesame seeds:

Measure out 3 or 6 cups of seeds. Spread them on a large sheet pan and put in the preheated convection oven at 300F. Toast for 7 to 8 minutes or until light brown. Shake the sheet pan once or twice during toasting. Let cool on the baker's rack for a few minutes.

1. Combine all ingredients in a large container that can hold the entire batch of the dressing.
2. Using the Waring blender and working in batches, puree the mixture until it's totally liquefied. NEVER fill the blender more than 2/3 full. ALWAYS put the lid on and hold it down with your hand.
3. Transfer each batch of the liquefied dressing to a large plastic storage container. Label and store in walk-in.