



## **Ginger-Sesame Dressing**

- 1/2 cup olive oil
- 1/4 cup rice wine vinegar
- 2 Tablespoons Tamari (or soy sauce)
- 3 cloves garlic
- 2 Tablespoons honey
- 2 Tablespoons peeled, minced ginger
- 1 Tablespoon toasted sesame oil
- 2 Tablespoons water
- 1 Tablespoon minced jalapeno

Blend ingredients until smooth and emulsified. Will keep in a sealed glass jar in the refrigerator for a week.