

Japanese Salad Dressing

Bialik College Kitchen Garden Program



Ingredients:

- ¼ cup chopped onions
- 1 tablespoon chopped celery
- 2 tablespoons mirin
- 1 teaspoon lemon juice
- 1 tablespoon fresh ginger, grated
- 1 tablespoon soy sauce
- ¼ cup rice bran oil
- 1 teaspoon tomato paste
- 1 teaspoon sugar
- salt/pepper

Equipment:

- chopping board
- knife
- blender
- grater
- metric measuring spoons/cups

Method:

1. Combine all dressing ingredients in a blender & blend until smooth.
2. Pour dressing over salad & serve.