
Japanese Ginger Dressing

Patty Michaelson

Nettles Island Cooking in Paradise - 2014

3 tablespoons minced carrots
2 tablespoons minced ginger
3 tablespoons minced celery
2 tablespoons lemons, finely chopped
1/2 cup soy sauce
3/4 cup extra virgin olive oil
3/4 scant cup seasoned rice vinegar
1/2 cup water
1 medium onion, chopped
2 tablespoons ketchup

Place all of the ingredients into a blender. Blend until emulsified.

Refrigerate.

Stir or shake before each use.

(For the topping: Shred two to three carrots into thin layers with a grater. Spoon enough dressing to coat and refrigerate.)

Condiments, Sauces

Per Serving (excluding unknown items): 1630 Calories; 163g Fat (86.4% calories from fat); 10g Protein; 48g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 8604mg Sodium. Exchanges: 5 1/2 Vegetable; 0 Fruit; 32 1/2 Fat; 1 1/2 Other Carbohydrates.