

Asian Dressing

By: Tracy Goodbrand

Ingredients:

- 3 cloves garlic, minced
- 30 ml (2 Tablespoons) minced / grated ginger root
- 180 ml (3/4 cup) olive oil
- 80 ml (1/3 cup) rice vinegar (feel free to use a white wine vinegar or just plain white vinegar)
- 125 ml (1/2 cup) soy sauce
- 45 ml (3 Tablespoons) honey
- 80 ml (1/3 cup) water

Method:

Put honey in the container or jar that you will use for the dressing. Place in the microwave for 30 seconds (or a bit longer if you need) to soften or liquefy, if necessary.

Combine all the ingredients with the honey and shake well. (Actually, I prefer to use the immersion blender for this).

Store covered in the fridge.

Shake well before serving.