

Wasabi Dressing

By: Tracy Goodbrand

We find this dressing to be fresh, tangy, and delicious!

Ingredients:

- 2/3 cup (160 ml) mayonnaise
- 2 Tablespoons (30 ml) rice wine vinegar (I just used regular vinegar)
- 2 teaspoons (10 ml) Wasabi paste (can be purchased in the Asian section at your grocery store)
- 1 teaspoon (5 ml) soy sauce
- 1 teaspoon (5 ml) granulated sugar

Method:

In a small bowl, whisk together all the ingredients.

Makes 3/4 cup, enough for 4 people.

Can be used as a cole slaw or salad dressing, or as a dip (shrimp for example).