

CARROT-GINGER DRESSING

I've never been particularly intuitive when it comes to salad dressings. I can vamp a lot in the kitchen, but for whatever reason, my salad dressings often leave something to be desired. But, when I actually pull off a decent one, I like to make note of it. This Asian style carrot-ginger dressing will get everyone eating their greens. It's even good to schmear on a sandwich. Enjoy!

INGREDIENTS (makes about 1 cup)

1 large carrot, peeled and rough chopped (or 2 medium sized)

2-inch piece ginger, peeled and rough chopped

$\frac{1}{2}$ cup canola oil

$\frac{1}{4}$ teaspoon sesame oil

3 tablespoons rice wine vinegar

1 tablespoon soy sauce

2 tablespoons sugar

1 tablespoon red onion, peeled and rough chopped

2 tablespoons water

$\frac{1}{4}$ teaspoon salt

PREPARATION

Combine all the ingredients in a food processor and blend until pureed, about one minute.