
Sherry Sesame Miso Vinaigrette

Adapted from *Soup and Bread* cookbook by Crescent Dragonwagon



Servings: 8

1. Combine in food processor all the ingredients except the oils and sesame seeds. Pulse and blend until it's smooth and no pieces of garlic or ginger are visible.
2. Pour the oils through the feed tube as the dressing emulsifies. Add sesame seeds and pulse a few times to combine. Will keep for about 2 weeks in the refrigerator. There are a lot of calories in this dressing, so use it sparingly.

- 1 piece ginger, about 2" long, peeled and finely chopped
 - 2 cloves garlic, peeled
 - 1/4 cup miso, light style (white)
 - 1/3 cup rice wine vinegar, or mirin
 - 1/3 cup sherry wine, sweet type [I used sherry vinegar]
 - 2 tablespoons soy sauce, or tamari
 - 2 tablespoons honey, or less [I used a rounded teaspoon of Swerve, a sugar substitute]
 - 1 pinch cayenne
 - 2/3 cup peanut oil, [I used EVOO]
 - 2 teaspoons sesame oil, toasted type
 - 1/4 cup sesame seeds, toasted
- Yield: 1 1/2 cups**

Per Serving (excluding unknown items): 236 Calories; 22g Fat (80.8% calories from fat); 2g Protein; 10g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 572mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 4 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com