

## Miso-Ginger Dressing

$\frac{2}{3}$  C

- 1 rounded T white or yellow miso
- 2 T rice vinegar, or 1 T rice vinegar and 1 tablespoon fresh lime juice, or just mirin
- $\frac{1}{2}$  tsp grated fresh ginger
- 1 small garlic clove; pressed, minced or put through a press
- Pinch of cayenne
- 2 T dark sesame oil
- 2 T peanut oil or canola oil
- 2 T plain low-fat yogurt (optional)
- Lime (optional)

1. Combine the miso and vinegar (or vinegar and lime juice) in a small bowl and whisk together.
2. Add the remaining ingredients and whisk until amalgamated.

*Can also mix this in a blender.*

