From the Chefs Corner

Ginger Soy Vinaigrette

Makes approximately 1 cup

Wash all produce prior to using

4 oz  Canola oil
2 oz  Sesame oil
1 oz  Garlic clove, minced
1 oz  Ginger, fresh, grated
1 T  “Upper Meadows Farm” onions, chopped
1 oz  Soy sauce
2 oz  Rice vinegar
1 oz  “Upper Meadows Farm” honey
Dash  Sea salt
Dash  Cracked black pepper

In a mixing bowl, add garlic, ginger, soy sauce and vinegar
Add onions – mix
Next, add honey and then slowly stream in both oils – whisk constantly
Add salt and black pepper
Taste to check seasonings. Enjoy

Option – For a creamy-style use an electric hand mixer and “pulsate” a couple times to blend completely.

Use as a dressing for all “Upper Meadows Farm” Leafy Vegetables
  •  Kale, Dandelions, Arugula, Amaranth, Chicory, Lettuces

t – teaspoon
T – tablespoon

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