

## **Ginger Sesame Dressing - #1**

### Ingredients:

1 cup sesame oil  
1/2 cup rice vinegar  
2 tbsp. chopped fresh ginger  
1 clove garlic, minced  
1 tbsp. low-sodium soy sauce  
1/4 cup pack brown sugar  
1/4 cup toasted sesame seeds

Combine first five ingredients in a blender and puree until smooth. Stir in toasted sesame seeds. Chill 2 hours. Shake before serving. Will keep, refrigerated, for up to a month.

(Recipe by Louise Hughes.)