

Sauces

Asian Vinaigrette

Pam Brandon - Special to the Palm Beach Post
Palm Beach Post

This dressing may be refrigerated for up to one week.

juice and zest from one-half of a large lime

2 teaspoons unseasoned rice vinegar

1 tablespoon honey

2 to 3 teaspoons soy sauce

1 two-inch-piece ginger, peeled and grated

1 teaspoon sesame oil

1/4 cup vegetable oil

Combine all of the ingredients in a screw-top jar and shake.

Yield: 1/2 cup

Per Serving (excluding unknown items): 910 Calories; 60g Fat (57.2% calories from fat); 30g Protein; 70g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 32921mg Sodium. Exchanges: 1/2 Grain(Starch); 11 1/2 Vegetable; 12 Fat; 1 Other Carbohydrates.