

## Sauces

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# Soy Ginger Vinaigrette

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*This serves as a dressing for the various types of salad; mixed baby kale, peppers, onions, carrots, kohlrabi, radish, chard, almonds, oranges or any other salad items desired.*

**1 cup soy sauce**

**1 cup rice wine vinegar**

**1/2 cup water**

**1/2 cup vegetable oil**

**2 tablespoons garlic, minced**

**2 tablespoons ginger, minced**

**1/4 cup sugar or other sweetener of your choice**

**Crushed red pepper, cilantro, mint, sesame oil or seeds, curry powder, scallions, and black pepper (optional spices)**

In a bowl, combine the soy sauce, vinegar, water, vegetable oil, garlic, ginger, sugar and any optional spices desired.

Serve with grilled chicken or sesame noodles. You may also place the noodles into the salad.

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Per Serving (excluding unknown items): 1212 Calories; 110g Fat (78.2% calories from fat); 17g Protein; 52g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 16472mg Sodium. Exchanges: 1/2 Grain(Starch); 7 Vegetable; 22 Fat; 1 Other Carbohydrates.