

## **Spicy Peanut Salad Dressing**

Dixie Crystals Sugar

**Servings: 4**

**Preparation Time: 15 minutes**

*This tangy and spicy peanut dressing will turn a few ingredients into a delicious dinner salad. The dressing can be made ahead and stored in the refrigerator.*

**1/3 cup lime juice**

**2 tablespoons vinegar (rice or white wine)**

**1/2 cup oil (grapeseed or vegetable)**

**2 tablespoons Imperial Sugar extra fine granulated sugar**

**2 teaspoons soy sauce**

**1 teaspoon fresh ginger, grated**

**2 1/2 tablespoons smooth peanut butter**

**2 teaspoons chili paste or chili sauce**

Combine all of the ingredients in a small bowl.

Blend by hand or in a blender until very smooth.

Store in the refrigerator.

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Per Serving (excluding unknown items): 67 Calories; 5g Fat (62.8% calories from fat); 3g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 219mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.