

Creamy Miso Dressing

Makes 1 cup

3 tablespoons unpasteurized organic white miso
4 tablespoons unseasoned rice vinegar
1 tablespoon raw honey
4 tablespoons water
1 teaspoon chopped, peeled fresh ginger
1 small clove garlic, peeled and chopped
½ cup cold pressed, extra virgin olive oil

- Blend all ingredients in a blender until smooth.
- Store in the refrigerator for up to 7 days.