

Asian Ginger Dressing

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Ingredients

3 cloves minced garlic
2 tbsps ginger root (minced fresh)
3/4 cup olive oil
1/3 cup rice vinegar
1/2 cup soy sauce
3 tbsps honey
1/4 cup water

Directions

In a 1 pint glass jar or larger, combine the garlic, ginger, olive oil, rice vinegar, soy sauce, honey, and water. Cover the jar with a tight fitting lid, and shake well. Remove lid, and heat jar in the microwave for 1 minute just to dissolve the honey. Let cool, and shake well before serving. Store covered in the refrigerator.