



Miso-Ginger Dressing

(/recipes/1012694-miso-ginger-dressing)

By Mark Bittman | Time: 5 minutes | Yield: About 1 1/4 cups

Be the first to rate

Ingredients

1/4 cup peanut oil or neutral oil, like
grapeseed or corn

1/4 cup rice vinegar

3 tablespoons mild or sweet miso,
like yellow or white

1 tablespoon dark sesame oil

2 medium carrots, roughly chopped

1 inch long piece fresh ginger, cut
into coins

Salt

freshly ground black pepper

Preparation

1. Put all ingredients except salt and pepper into a food processor and pulse a few times to mince carrots. Then let machine run for a minute or so, until mixture is chunky-smooth. (If you want it smoother, use a blender.) Taste and add salt and pepper to taste.

Featured in: [101 Simple Salads For The Season](#)

(<http://www.nytimes.com/2009/07/22/dining/22mlist.html>).

Adapted from “How to Cook Everything,” by Mark Bittman (Wiley, 2008)