

SAVEUR

Savor a World of Authentic Cuisine

May 21, 2014

Carrot-Ginger Dressing

This vibrantly orange dressing—from our friend Chef Tadashi Ono—was made famous by Japanese-American steak houses. It gets its incomparably clean flavor from puréed carrot and fresh ginger. Serve it simply tossed with crisp iceberg lettuce.



Credit: Maxime Iattoni

MAKES 4 CUPS DRESSING

INGREDIENTS

- 1 cup vegetable oil
- 1/2 cup rice vinegar
- 1/4 cup soy sauce
- 1 tbsp. sugar

1½ tsp. finely grated ginger

2 medium carrots (about 8 oz.), peeled and roughly chopped

½ medium yellow onion (about 6 oz.), roughly chopped

Kosher salt and freshly ground black pepper, to taste

1 head (about 1 lb.) iceberg lettuce, trimmed and cut into bite-sized pieces, for serving

INSTRUCTIONS

Combine oil, vinegar, soy sauce, sugar, ginger, carrots, and onion in a food processor, and process until smooth; season with salt and pepper. Combine dressing and lettuce in a bowl, and toss until evenly coated; serve immediately. Unused dressing will keep for up to two weeks in the refrigerator.

See all 150 classic recipes featured in our 150th issue »

(<http://www.saveur.com/gallery2/150-Classic-Recipes/>)