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Ginger Vinaigrette

CONTRIBUTED BY [MELISSA RUBEL JACOBSON](#)

ACTIVE:

TOTAL TIME: 5 MIN

SERVINGS: MAKES 2/3 CUP

BASIC-EASY

FAST

MAKE-AHEAD

VEGETARIAN

Melissa Rubel Jacobson says the easiest way to peel fresh ginger for this punchy Asian-inspired vinaigrette is to scrape it with the edge of a spoon. She then grates it on a Microplane zester (other fine graters work well, too) before using it in the dressing.



Great Green Salads

1/4 cup rice vinegar

1 1/2 tablespoons sugar

1 tablespoon finely grated fresh ginger

1/4 cup vegetable oil

Kosher salt and freshly ground pepper

1. In a small bowl, mix the rice vinegar with the sugar and grated ginger until the sugar is dissolved. Whisk in the vegetable oil and season the vinaigrette with salt and pepper.