

No-Frills Miso Dressing

By Joy Belamarich

The best thing about this dressing is that it's nearly impossible to mess up. Growing up, my mom always made this for a simple salad alongside her hearty Japanese stews, and I never saw her measure the ingredients. At the end of the meal I was always given the salad bowl to scoop up any last salty greens, and it was my favorite part -- it's that good. One bonus: this dressing isn't just limited to salad. Drizzle it on top of a warm tofu noodle salad, use it as a marinade for grilled fish, or toss it with some thinly chopped carrots, scallions, and cold left over chicken. The options are endless. This dressing keeps for up to one week, all it needs is a few vigorous shakes.

Serves Enough for one big salad.

- 3 tablespoons neutral oil (such as peanut, canola, vegetable, etc).
 - 1 1/2 tablespoon rice vinegar
 - 2 teaspoons white miso
 - 1/4 teaspoon (a drop) sesame oil
 - 1/2 teaspoon honey or maple syrup
 - 1/2 teaspoon soy sauce
1. Combine the ingredients in a bowl and whisk until smooth, adding a dash more vinegar or honey to taste. Feel free to spice it up with some Sriracha, a hit of hot pepper flakes, some grated fresh ginger or even a teaspoon of peanut butter.