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**Nori salad dressing etc**

1 message

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**Just an FYI... this is pretty good salad/dressing... I just made again tonight—that is soaking sliced radishes, carrots, onions. The veggies can actually stay in refrigerator in this rice vinegar dressing for a few weeks:)**

**(V.2 Of Lowe Cookbook reinspired me to have a little better attitude to cook a little more—- tired of cooking bc of sheltering-in for so long).**

**Looked at Betty Crocker cookbook a few weeks ago n made the Hungarian Goulash n forgot how yummy it is—if u r interested lemme know n I can send u recipe—the one on internet is not the same in the old Betty Crocker from the '60's:)**

**Xxxooooxxxxooo**

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**Nori salad dressing**

- 4  
OUNCES RED RADISHES, SLICED INTO THIN ROUNDS
- 1  
MEDIUM CARROT, PEELED AND SHAVED INTO LONG, THIN STRIPS
- ½  
SMALL RED ONION, THINLY SLICED
- 1½  
CUPS PLUS 2 TABLESPOONS [UNSEASONED RICE VINEGAR](#), DIVIDED
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- ⅓  
CUP WHITE SUGAR
- ¼  
OUNCE (7-GRAM) PACKAGE ROASTED [SEAWEED SNACKS](#), TORN INTO SMALL PIECES (ABOUT 1 CUP PACKED)
- 2  
TABLESPOONS [SOY SAUCE](#)

- 2  
TABLESPOONS MIRIN
- 2  
TABLESPOONS GRAPESEED OR OTHER NEUTRAL OIL
- 10  
OUNCES SPRING MIX OR OTHER DELICATE GREENS
- KOSHER SALT

#### DIRECTIONS

- In a medium heatproof bowl, combine the radishes, carrot, and onion. In a small saucepan over medium-high, combine 1½ cups vinegar, the sugar and ¾ cup water. Bring to a rapid boil, stirring to dissolve the sugar, then pour over the vegetables. Cool to room temperature, then cover and refrigerate for at least 2 hours or for up to 1 week.  
SEE DEMO



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- In a spice grinder, process the seaweed until finely chopped, gently shaking the grinder, about 30 seconds; check under the blade for clumps and break up any. You should have about 2 tablespoons pulverized

seaweed. In a large bowl, whisk together the seaweed, soy sauce, mirin, oil and the remaining 2 tablespoons vinegar; the dressing will thicken slightly.  
SEE DEMO





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- Drain the pickles in a fine mesh strainer. Add half of the drained pickles to the bowl with the dressing along with the salad greens. Toss to combine, then taste and season with salt. Transfer to a platter or bowl and top with the remaining drained pickles.  
SEE DEMO



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*Tip: Don't use a reactive bowl to make the pickles or the vegetables and liquid may take on an "off" metallic flavor. It's best to use glass, ceramic or stainless steel. Don't dress the salad until you're ready to serve so that the greens stay fresh*

*and crisp (if left to stand after dressing, they'll wilt from the pickles' acidity and weight).*