



Ginger Salad Dressing – my favorite!

- from Denise's Kitchen

Ingredients:

- 2 tbsp of purified water
- 1-2 tbsp of freshly squeezed organic lemon juice
- 1 generous tbsp of organic tamari sauce (I use the brand San-J.)
- 4 tbsp of Bragg's nutritional yeast flakes
- 1/2 cup of light tasting oil (I use grape seed.)
- 1 clove of minced garlic
- 1/2 tsp of sea salt
- 2 tbsp of finely chopped ginger

Directions:

Place all ingredients in a high-speed blender & puree for about 30 seconds until smooth. Pour your blended dressing into a carafe & store in frig until ready to use. Makes about 3/4 of a cup (as shown in photo). Enjoy the excellent taste!