



Lemongrass Vinaigrette

Makes 4 to 6 servings

Ingredients

2 tbl (one stalk of lemongrass) grated
1 lrg clove garlic grated
1 inch of ginger (1 to 2 tsp)
4 tbl seasoned rice vinegar
½ tbl low sodium tamari (or soy sauce)
½ tsp sesame oil
1 ½ tbl lime juice
½ tbl maple syrup
1 tbl fish sauce

Instructions

1. Remove the tough 2 outer layers and grate with larger microplane.
2. Grate garlic with small microplane.
3. Grate ginger with larger microplane.
4. Mix all ingredients together in a jar and shake well.

The more ginger or garlic you use the spicier it will be. I like using a jar for the dressing because the ginger and lemongrass tend to float to the top.