

JAPANESE CARROT-GINGER SALAD DRESSING

- 1 carrot, peeled and grated
- 2 tablespoons mirin (see note)
- 2 tablespoons rice vinegar (you can substitute cider vinegar)
- 1 tablespoon soy sauce
- ½ teaspoon dark sesame oil (optional)
- 2 tablespoons minced onions
- 1 tablespoon prepared mustard
- 1 tablespoon ginger, grated

Combine all the ingredients in a blender, whirl until the carrots and onions have been liquified. Covered, it keeps in the refrigerator about a week.

Note: Mirin is a sweet Japanese cooking wine which is readily available in Asian markets. If you can't find it, substitute sherry.