



# Noreen's Kitchen

## Sesame Ginger Dressing

### Ingredients

1/2 cup vegetable oil  
1/2 cup rice vinegar  
1/2 cup soy sauce  
1/2 cup Teriyaki Sauce

1/2 teaspoon sesame oil  
1/2 cup granulate sugar or Agave  
nectar  
2 teaspoons grated ginger  
2 cloves garlic peeled

### Step by Step Instructions

Combine all ingredients in your blender or use an immersion blender to emulsify completely.

Enjoy on your next Asian inspired salad!

The leftovers can be kept in a sealed jar in your fridge for up to 2 weeks.

**Enjoy!**