

Miso cider vinaigrette

Ingredients

1/4 cup cider vinegar (Braggs is the best)

1/2 cup good quality olive oil

1 tablespoon white miso dissolved in a tablespoon of hot water

1 tablespoon grated fresh ginger

1/2 teaspoon ground fresh pepper

1 clove crushed garlic.

Instructions

1. Place all ingredients in a shaker bottle or mason jar and shake vigorously.
2. Let rest for 10 minutes or longer before dressing salad.

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