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Recipe: ASIAN DRESSING 2002

Servings: 16

Serv. Size: 2 Fl Ounce(s)

Prep. Time: 0:15

Portion	Ingredient
*****	*****
0.25 Cup(s)	Lime juice
0.25 Cup(s)	Ginger, fresh peeled minced
3 Cup(s)	Chili Oil
1 Tablespoon(s)	Garlic fresh, minced
0.5 Cup(s)	Soy Sauce
1.5 Tablespoon(s)	Sugar
0.5 Cup(s)	Mustard Dijon

Preparation Steps-

1. Combine all ingredients in a large container except Chili Oil.
2. Using an immersable blender, slowly drizzle in the oil while emulsifying the dressing. Chill and use with Oriental Chicken Salad.

Note:

To make chili oil, heat canola or salad oil in a heavy duty pot. Add serrano, jalapeno and dried red chiles or red pepper flakes. Allow to cool and strain. Add more chiles/less oil for spicy oil. BE CAREFUL!

This dressing is excellent with salads, seared scallops or as a garnish with crusted whitefish or walleye.