

# Soy-Sesame Vinaigrette

*Swick*

Makes 1 cups | Active Time: 10 minutes | Total Time: 10 minutes

## Step 1: Making the Vinaigrette

- 2 tsp sesame seeds\*
- 1 tbsp white onion
- 1 tbsp green onion\*\*
- 3 tbsp white or rice wine vinegar
- 1 tsp mirin
- 3 tbsp soy sauce
- 1 tsp sugar
- 4 tbsp water or grapeseed oil
- 1/2 tsp toasted sesame oil
- sea salt, to taste
- freshly ground black pepper. to taste

\*Note: You do not have to toast the sesame seeds, but it does add a slightly nuttier flavor to the vinaigrette.

Heat a small pan over low heat and slowly toast the sesame seeds. Keep moving the seeds around so they color evenly. Remove from the pan once they are light golden in color. Divide the seeds in half and set aside.

To make the vinaigrette, finely grate the white onion and finely mince the green onion. \*\*Note: Finely minced chives can be used instead of green onions.

Place the onions into a jar that has at least a 1-cup capacity and one that can be covered with a lid.

Measure and add the remaining ingredients (wine vinegar through to the sesame oil), as well as the sesame seeds, to the jar. Cover and shake to emulsify. Season with salt and pepper to taste. Depending on how tart you like things, you may also want to add another tablespoon of oil and/or a few more drops of sesame oil.

The vinaigrette will keep for several days in the refrigerator.

## Chef's Notes

This outstanding vinaigrette was adapted from the Rim Rock Cafe in Whistler, B.C.

For a really delicious salad try this with wild mushrooms.