

Citrus Miso Dressing

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

Use this recipe as a base for a number of cultural combinations. Once the base dressing is created, simply stir in the following ingredients, minced or pulsed in a blender, to create a different dressing or sauce.

Italian: 1/4 cup sundried tomatoes, 2 cloves garlic and 3 tbsp fresh basil.

Thai: 1 1/2 tbsp fresh ginger, 1/2 chile, 3 tbsp fresh cilantro, 2 tbsp fresh basil and 2 tbsp fresh mint.

Asian: 2 tbsp tamari, 1 tsp toasted sesame oil, 2 cloves garlic and 2 tbsp fresh ginger (also see Stir Raw recipe)

Step 1: Preparing the Dressing

- 1 1/4 cup freshly-squeezed orange or tangerine juice
 - 3 tbsp olive or flax oil
 - 1/2 cup sweet white miso
 - Pinch of sea salt
- To make the dressing, simply whisk the miso, oil, orange juice and pinch of sea salt together. Whisk until you reach a somewhat smooth consistency, adding more orange juice as needed. Use the dressing as is or use as a base and add any number of aromatics to create an endless number of dressings.