

# Soy-Ginger Salad Dressing by Lynn's Recipes

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Delicious salad dressing with an Oriental flare. Super easy. Keep this in the refrigerator in an airtight container or jar and just shake before use.

## Ingredients:

- 1/3 cup soy sauce
- 3 Tablespoons fresh lime juice
- 2 Tablespoons rice vinegar
- 1 teaspoon freshly grated ginger
- 2 Tablespoons canola oil

In a small bowl, whisk together soy sauce, lime juice, rice vinegar and ginger. Slowly drizzle in the oil in a steady stream, whisking constantly. Cover and refrigerate. When ready to use, either whisk or shake.

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