

Soy-Ginger Salad Dressing by Lynn's Recipes



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.

[Comment on this Recipe](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: September 2012
www.lynnrecipes.com

Soy-Ginger Salad Dressing by Lynn's Recipes

[Click here for a handy Conversion Chart](#)