

Slightly Asian Honey Vinaigrette

From In Our Grandmothers' Kitchens

Ingredients:

2 tablespoons honey
2 tablespoons cider vinegar
2 tablespoons soy sauce
1 splash water
4 tablespoons (1/4 cup) neutral oil such as canola
a few drops of sesame oil

Instructions:

In a mason jar combine the honey, vinegar, soy sauce, and water. (A little ginger and garlic wouldn't hurt as additions!) Shake to combine. Add the oils and shake once more. Serve over lettuce or spinach with nuts and orange segments. For a more festive look, sprinkle a few sesame seeds on top of the salad.

Makes just under 1 cup of salad dressing.