Lemon Miso Dressing

Mix miso, water and ginger in blender; strain and reserve liquid. Blend reserved liquid and remaining ingredients until thoroughly mixed.

Serving Suggestion:
Serve 2 to 3 tablespoons over mixed greens or sliced cucumbers.

Makes 1.5 cups.

Quick Tip... Feel like adding a trendy twist to your dinner salad? Throw on some edamame!

Per 2 tbsp dressing:
- Calories: ................. 67
- Protein: ................ 1.5 g
- Carbohydrate:....... 9.4 g
- Total fat:............. 3.0 g
- Cholesterol:......... 0 mg
- Sodium:............... 418 mg
- Dietary Fiber:....... 0.7 g

INGREDIENTS...

1/2 cup Miso (fermented soybean paste)
1/3 cup Water
2 tsp Grated fresh gingerroot
1/3 cup Each sugar and lemon juice
2 tbsp Soybean oil (vegetable oil)
1/2 tsp Grated lemon peel