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HONIE ANN PEACOCK, EXECUTIVE CHEF • HEALTHstyle Workshops • KITCHEN COACHING • PRIVATE COOKING PARTIES FOLLOW HON ON INSTAGRAM, FACEBOOK, PATREON, TUMBLR & TWITTER

## HON'S JAPANESE CARROT GINGER SALAD DRESSING

3 medium carrots, chopped  
¼ c. peeled, chopped ginger  
2 T miso [probiotic]  
1T tamari  
1 T toasted sesame oil  
¼ c. rice bran or avocado oil  
¼ c rice wine vinegar  
maple syrup to taste  
¼ c. water  
¼ c. chopped shallot or red onion

Blend in blender or Vitamix til smooth but with a little texture.

Store in sealproof ball jar.

Keeps in refrig for a week.