

# CREAMY JAPANESE CARROT SALAD DRESSING

8+ servings

## INGREDIENTS

1-2 Cloves garlic, thinly sliced  
~2 Tsp Ginger, peeled and loosely chopped  
2-3 Tsp Sweet onion, peeled and loosely chopped (or yellow or white or red)  
1 Carrot (medium), peeled and thinly sliced  
1/2 Tsp Dry mustard (Colman's is good.)  
1-2 Tsp Soy sauce or tamari sauce  
1 Tsp Sesame oil (Kadoya recommended)  
1/2 Cup Rice vinegar (Mizkan recommended)  
~1/4 Cup Sugar (additional may be needed)  
1/4 Cup Neutral oil, avocado oil or walnut oil work well  
~1/3 Cup Mayonnaise or use Vegenaise to keep the dressing vegan!  
Salt and ground black pepper, sprinkle to taste  
(Kosher salt preferred and Diamond Crystal Kosher salt even better)

## DIRECTIONS

### Prepare items for blender

\*This dressing is extremely tasty but the raw onion can overpower very quickly. Please be conservative with this ingredient and add more if necessary.

All the items will be placed in the blender container except the mayonnaise. (Hand mix in the mayonnaise at the end.) A little chopping

upfront even when blending results in a better dressing consistency.

Peel and slice 1-2 cloves of garlic and add to the blender container. Using fresh ginger, peel the skin off using a paring knife or an edge of a spoon. Loosely chop before adding. Peel and loosely chop the onion and add to the blender container along with the peeled and thinly sliced carrot.

### Add remaining items to container

Now add the dry mustard, soy or tamari sauce, sesame oil, rice vinegar, sugar and oil. Sprinkle in salt and pepper. Cover and blend until thoroughly mixed and items are nicely pureed.

### Taste and Adjust

Taste and make any adjustments especially with items needing to be pureed. When happy with the balance of flavors, pour the contents into a small mixing bowl with 1/3 C mayonnaise and whisk together carefully. Taste again and make any final adjustments.

### Storage

Store in a glass container to avoid the onion and garlic smell from ruining any plastic surfaces. A piece of foil over the top of the container protects the lid and makes a tighter seal. Place the dressing in the refrigerator for later use. Be sure to stir prior to serving as some separation may have occurred!

### Enjoy!