

Fantasy Vinaigrette

Serve the vinaigrette as is, over anything that'll hold liquid, or use it as a dressing for pasta or chopped vegetable salads – I can't wait to try it on a carrot salad, with scallions, cilantro, and a dash of cumin.

TIME: 15 minutes

MAKES: About 3/4 cup

1 teaspoon Dijon mustard

1 tablespoon finely grated fresh ginger

1 small garlic clove, smashed

2 tablespoons soy sauce

2 tablespoons (well stirred) sesame tahini (I chose the roasted kind)

1/4 cup raspberry vinegar

1/4 cup canola oil

In a blender or food processor, whirl the first six ingredients until smooth and well blended. With the machine running, add the oil in a slow, steady stream, and process until emulsified. The vinaigrette keeps, refrigerated, up to two weeks in the refrigerator. Bring to room temperature and whisk before using.