

Kathy's Sesame Maple Dressing

83 ml **tamari/soya sauce**

63 ml water

63 ml **maple syrup**

10 ml Dijon **mustard**

5 ml minced **garlic**

83 ml sunflower/safflower **oil**

45 ml **sesame oil**

BLEND everything except oils.

In a measuring cup, COMBINE oils.

SLOWLY BLEND in oils to other ingredients.

STOP BLENDING as soon as the oils have been added.

Notes:

Makes 375 ml. Can be refrigerated for 1 week (in theory, but I've never had it around that long!) Try it over green salads, steamed vegetables, as a fish marinade, or just dip bread into it.