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▶▶▶ June 2015 ◀◀◀

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Sesame Tamari Vinaigrette

- 1/4 Cup orange juice
- 1/4 Cup rice vinegar
- 2 Tbsp reduced-sodium tamari, or reduced-sodium soy sauce
- 1 Tbsp toasted sesame oil
- 1 Tbsp honey
- 1 Tsp fresh ginger, finely grated

- 1) Whisk orange juice, vinegar, tamari, oil, honey and ginger in a small bowl until the honey is incorporated. Transfer to a jar and refrigerate.

Makes 3/4 Cup

