

**Recipe Name:** Asian Sesame Ginger Dressing**Recipe Category:** Salad Dressing**Portion Size:** 2 Tablespoons**Ingredients:** Yields: 1 cup

Ingredients	Notes:
3 cloves garlic	Washed, peeled and minced
2 tablespoons minced fresh ginger root or 1 t. ground ginger	
½ cup olive oil	
½ cup soy sauce	
½ teaspoon sesame oil	
3 tablespoons honey	
¼ cup rice vinegar	
2 teaspoons sesame seeds	

**Directions:**

Steps:	Directions:	Critical Control Point / Quality Assurance
1	In a small bowl, whisk together all ingredients. Chill until ready to use.	
2	Serve immediately or refrigerate.	

**Time Temperature Sensitive food.** Food safety Standards: Cold holding at 41°F or colder or using time alone (less than four hours). Store in airtight container for up to 72 hours. Discard if not used. Do not freeze.

**Texture Modified Diets:**

**Soft & Bite Size:** (aka Bite size) **Food particle size ½ inch (~width of standard fork)** No changes.

**Chopped:** **Food particle size ¼ inch (~ ½ width of standard fork)** No changes

**Minced and Moist:**(aka Minced/Mechanical Soft/Ground) **Food particle size 1/8 inch (fits through prongs of standard fork)** No changes.

**Pureed: Smooth and cohesive.** Use a food processor to puree to a smooth consistency. Foods are processed by grinding and then pureeing them. Do not add too much liquid. Puree liquids should be prepared at correct liquid consistency. Thicken as needed to correct liquid consistency. Omit sesame seeds.

**Therapeutic Modified Diets:**

**Lowfat:** No changes needed

**Diabetic/No added Sugar/No Conc. Sweets/Calorie Controlled:** No changes needed

**Bland:** Omit garlic

**Liberal House Renal:** Use alternate menu item

**No Added Salt:** No changes needed

**2 Gram Sodium:** Use alternate menu item

**Gluten Free:** Use gluten free soy sauce. Prepare separately to prevent cross contamination.

**Allergy Alerts: When an "X" is present, this indicates the allergen is present.**

**Always read all food labels to ensure allergens are not present.**

Wheat	Milk	Eggs	Fish Shellfish	Soy	Peanuts/Nuts	Other
X				X		

Key: SF= Salt Free D= Diet or Sugarfree LF = Lowfat FF = Fat Free GF = Gluten Free