

Dressing

Mai's Miso Lime Dressing



Ready in **15 minutes**

Serves **6-8**

Ingredients

- ⅓ cup olive oil
- ¼ cup lime juice (about 4 small limes)
- ¼ cup white miso
- 1 Tbsp red miso
- 3-4 cloves of garlic, minced
- 2-3 Tbsp sugar
- ½ tsp salt
- ½ tsp coconut aminos
- ¼ tsp sesame oil
- 1 tsp fresh grated ginger
- Pinch of black pepper
- 2 Tbsp water
- Garnish salad or meat with chopped praline pecans, or nuts of your choice

Preparation

1. Whisk or blend all ingredients together.
2. Use over your favorite salad ingredients, chicken, or fish.

Tips

May use any type of aminos, I prefer the Trader Joe's coconut aminos.

Spiritual Message from this recipe

This is one of the recipes I tried and didn't like, despite all the 5 star reviews. So I took the basic ingredients, added my own flavors and made it my own. It's the same with life.. When Life gives you lemons, make lemonade, just the way YOU like it.