



Toasted Sesame Dressing

2	tablespoons	white vinegar
1	teaspoon	soy sauce
1/3	cup	sugar
1/2	teaspoon	dry mustard
To Taste		kosher salt
2	tablespoons	yellow onion, fine diced
1/2	cup	olive oil blend
2 1/4	teaspoons	sesame seeds, toasted

In a blender, combine the vinegar, soy sauce, sugar, dry mustard, salt, and onion.

Blend very well until the mixture is smooth with no chunks of onion.

With the motor running, add the oil in a slow steady stream and blend until emulsified.

Remove from the blender and stir in the sesame seeds.

Makes approximately 8 ounces.