

Japanese Ginger Soy Dressing

This delicious recipe is great as a salad dressing, marinade, or sauce.

Makes about one cup & many servings.

Use this in abundance but if you use the entire recipe it will count as the juice of one lemon.

Ingredients

- 2 garlic cloves, minced
- 2 teaspoons minced fresh ginger
- 1/4 teaspoon powdered mustard
- Juice of 1/2 lemon
- 2 Tablespoons apple cider vinegar
- 6 drops Stevia Apricot flavor drops
- 8 drops stevia natural sweetener
- 1/2 cup broth or water
- 1/3 cup Braggs liquid aminos
- Sea salt and pepper to taste



Directions

In a small bowl whisk together the garlic, ginger, mustard and lemon juice.

In another bowl combine remaining ingredients and slowly whisk into garlic mixture.

Taste for seasoning and store in an airtight container in the refrigerator for up to 1 week.

