

Abernethy Kitchen Dragon Sauce

1 ½ teaspoons ground ginger
1 clove garlic- chopped
¼ cup dijon mustard
½ cup apple cider vinegar
¾ cup low sodium soy sauce or tamari
¾ cup brown sugar
1 ½ cup canola/vegetable oil

garnish: 1 Tablespoon sesame seeds, toasted

Process all ingredients in food processor, except vegetable oil. Slowly add oil in a thin stream as the processor is running to emulsify. Garnish with sesame seeds. Serve with salad.

Consider adjusting the recipe to suit your family- try fresh ginger instead of dried or a different sweetener, like honey or agave.