

## Carrot Ginger Dressing

Gourmet | January 2006; originally published 2001

**Yield:** Makes about 2 cups

**Active Time:** 15 min

**Total Time:** 15 min

### ingredients

1/2 lb carrots (3 medium), coarsely chopped

1/4 cup chopped peeled fresh ginger

1/4 cup chopped shallots

1/4 cup seasoned rice vinegar

1 tablespoon soy sauce

1 tablespoon Asian sesame oil

1/8 teaspoon salt

1/2 cup vegetable oil

1/4 cup water

### preparation

Pulse carrots in a food processor until finely ground (almost puréed). Add chopped ginger, chopped shallots, rice vinegar, soy sauce, sesame oil, and salt and pulse until ginger and shallots are minced. With motor running, add vegetable oil in a slow stream.

Transfer mixture to a blender. Add 1/4 cup water and blend until smooth, 2 to 3 minutes. Thin dressing with additional water if desired.

### ***Cooks' note:***

*Dressing keeps, covered and chilled, 1 week.*