

Hibachi Ginger Dressing

This salad dressing, from Top Secret Recipes, is one of my favorite things about going to a Japanese Steakhouse (or Hibachi Grill). The salad itself was always very simple: iceberg lettuce, carrots, tomato and cucumbers. It's funny how no one eats iceberg lettuce anymore when growing up, that's all I ate.

Makes 1 ½ cups

¼ cup chopped onion
¼ cup peanut or canola oil
⅓ cup rice wine vinegar
2 tablespoons water (optional)
2 tablespoons chopped fresh ginger root
2 tablespoons chopped celery
4 teaspoons soy sauce
2 tablespoons ketchup
2 teaspoons lemon juice
½ teaspoon minced garlic (optional)
1/2 teaspoon salt
¼ teaspoon black pepper

1. Cook the noodles in a pot of salted boiling water until tender, about 6-8 minutes.
2. Drain and rinse under cold water.
3. Toss in a large bowl with sesame oil. Add vegetables and tofu.
4. In a small bowl, whisk together the peanut butter, tamari, rice wine vinegar, maple syrup, sriracha sauce, garlic and ginger.
5. Slowly whisk in water, 1-2 tablespoons at a time, until desired consistency is achieved (think thick bbq sauce).
6. Toss with noodles to combine.