Carrot Ginger Soy Dressing with Cilantro
Adapted from Dave Lieberman, Food Network

- 2 medium carrots, peeled, ends trimmed and sliced
- 2-inch piece ginger, peeled and roughly chopped
- 2 shallots, peeled and sliced
- 3 tablespoons soy sauce
- 1/4 cup rice wine vinegar
- 1/4 cup water
- 1 tablespoon superfine sugar
- 3 tablespoons vegetable oil
- 1 teaspoon salt
- Freshly chopped cilantro leaves, for garnish

Combine the carrots, ginger, shallots, soy sauce, vinegar, water, sugar, and vegetable oil in a food processor and puree until dressing becomes a slightly thick sauce. Season with the salt.

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