



Miso Salad Dressing

Adapted from Use Real Butter

BAH Note: The measurements shown below are just a starting point. I found that I added a substantial amount of vinegar to get both the flavor and consistency that I wanted. Remember, you can always add more but once something is in there, you can't get it out. So don't be heavy handed with the oil, vinegar, sugar, or salt. And yes, even though miso paste is rather salty, I thought that it needed a whisper of kosher salt to pull everything together.

- 2 tablespoons miso paste
- 6 tablespoons mayonnaise
- 2 teaspoons rice wine vinegar
- 1/4 teaspoon sesame oil
- 1 teaspoon granulated sugar
- 1/4 teaspoon kosher salt

Whisk everything together in a small bowl until smooth. Adjust to taste with more vinegar, sugar, or salt.

miso salad dressing was posted by wendi on 28 june 2010 at bonappetithon.com