

GINGER LIME VINAIGRETTE

2 thumb-size pieces fresh ginger
3/4 c. lime juice
4 T. rice wine vinegar
1/2 seeded diced red bell pepper
1/4 diced red onion
4 T. chopped cilantro
1 t. grated lime rind
2 c. oil
cracked white pepper to taste

Cover ginger with cold water, bring to boil, drain, and repeat. Cool under cold tap water. This gives it a milder flavor. When cool, minced finely. Whisk together, adding oil and pepper last. Cover and refrigerate. Will keep about 1 week. Makes about 1 pint. Good with vegetables and grilled fish too.

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