



## BENIHANA GINGER SALAD DRESSING

BY TODD WILBUR



Before your meal at the Benihana chain of hibachi grill restaurants you are served a side salad doused in this tangy, slightly sweet, **fresh ginger** dressing. When spooned over a simple iceberg lettuce salad this easy clone transforms your bowl of greens into a great start for any meal. Making the dressing is as simple as dumping the ingredients into a **blender**, whizzing it up, and popping it into the cooler to chill. I've seen many attempts to duplicate this coveted formula, but I think the original clone recipe presented here comes closer to the real thing than any other recipe floating around cyberspace.

Source: *Top Secret Restaurant Recipes 2* by Todd Wilbur.

### GET THIS

1/2 cup minced onion  
1/2 cup peanut oil  
1/3 cup rice vinegar  
2 tablespoons water  
2 tablespoons minced fresh ginger  
2 tablespoons minced celery  
2 tablespoons ketchup  
4 teaspoons soy sauce  
2 teaspoons granulated sugar  
2 teaspoons lemon juice  
1/2 teaspoon minced garlic  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper

### DO THIS

Combine all ingredients in a blender. Blend on high speed for about 30 seconds or until all of the ginger is pureed. Chill.

Makes 1 3/4 cups.

[SheKnows Media - Food](#)

© 2018 Top Secret Recipes. [www.TopSecretRecipes.com](http://www.TopSecretRecipes.com)  
All Rights Reserved