



Pickled Ginger Vegetables

Serves 1

Ingredients:

- 2 oz. Pickled Ginger
- 1/2 tsp. Garlic , minced
- 1 oz. Granulated Sugar
- 2 oz. Rice Wine Vinegar
- 1/2 tsp. Kosher Salt
- 3 oz. Vegetable Oil
- 4 oz. Carrots , shredded
- 6 oz. Celery , matchstick cut
- 4 oz. Cucumbers , matchstick cut
- 2 oz. Red Onions , julienne cut

Directions:

1. Place pickled ginger, garlic, sugar, vinegar, salt and vegetable oil together in food processor.
2. Pulse until smooth.
3. Place vegetables in mixing bowl. Toss with pickled ginger vinaigrette.
4. Label, date and refrigerate.