

## *Mustard Dressing*

*From local culinary expert Heidi Billotto*

Looking for the perfect dressing for Windcrest Farms Baby Asian Mustard Mix? Check out this Japanese Steak House Ginger Salad Dressing from market friend and Charlotte Culinary Expert Heidi Billotto. Heidi often writes about local farmers, food and products and you'll find lots of great seasonal recipes on her blog at [Heidibillottofood.com](http://Heidibillottofood.com).

### Classic Japanese Steak House Ginger Salad Dressing

3 Tbsp. minced onion  
3 Tbsp. canola oil  
2 Tbsp. raspberry vinegar  
3 Tbsp. finely minced baby ginger  
2 Tbsp. organic ketchup  
1 Tbsp. Mushroom-flavored soy sauce  
1/2 clove minced garlic  
Sea salt and cracked pepper to taste

Combine onion, oil, vinegar, ginger, ketchup, soy sauce, garlic, salt and pepper in a blender and process until combined. Spoon over a plate of your favorite mixed greens.