

Cashew Balsamic Dressing

Prep time: 5 minutes. Makes about 1 cup.

2 1/2 tablespoons soy sauce	1/2 cup neutral-tasting oil, such as high-oleic safflower or avocado oil
1 1/2 tablespoons balsamic vinegar	1/4 cup cashews
2 tablespoons water	

Place all the ingredients in a wide-mouthed mason jar or cup that will fit an immersion blender without splashing. Pulse a few times to blend until the cashews are in small pieces but still chunky.

For all sauce recipes: Place a lid on the jar. For best results, set aside for at least one hour to allow the flavors to develop. The dressing will keep in the refrigerator for one to two weeks.

Ginger Tahini Dressing

Prep time: 5 minutes. Makes about 1 cup.

1/4 cup tahini	2 teaspoons rice vinegar
2 tablespoons white miso paste	1 teaspoon soy sauce
1 2-inch piece ginger, peeled and thinly sliced	1/2 cup warm water

Place all the ingredients in a wide-mouth mason jar or cup that will fit an immersion blender without splashing. Blend, working the blender into the pieces of ginger until smooth. Add additional water as needed to reach the desired consistency.

Moroccan Sauce

Prep time: 7 minutes. Makes 2/3 to 3/4 cup.

1 2-inch piece fresh ginger, peeled and sliced into thin rounds	1/4 teaspoon ground cloves
3 medium cloves garlic	Dash of freshly grated nutmeg
1 3- to 4-inch piece fresh turmeric, peeled, or 1 teaspoon ground turmeric (optional)	1/4 teaspoon ground white or black pepper
2 teaspoons paprika	9 or 10 sprigs cilantro, stems and leaves coarsely chopped
1 teaspoon ground cumin	1/4 cup extra-virgin olive oil
1 teaspoon ground coriander	1/4 cup water
1/2 teaspoon ground cinnamon	1/2 teaspoon salt
	Dash of cayenne pepper, or to taste (optional)

Place all the ingredients in a wide-mouth mason jar or cup that will fit an immersion blender without splashing. Blend, working the blender in the jar until the garlic, ginger and turmeric are smooth.

Thai Peanut Sauce: Prep time: 5 minutes. Makes about 1 3/4 cups.

1 large orange, 4 small clementines or 2 large tangerines, peeled, seeded and cut into 1-inch pieces	1 teaspoons unseasoned rice vinegar
1 1/2-inch piece fresh ginger, peeled	2 tablespoons water
1 teaspoon fresh lime juice	1 tablespoon soy sauce
1/2 cup peanut butter (no sugar added)	1/4 teaspoon salt
	1/4 to 1/2 teaspoon cayenne pepper, or to taste

Place all the ingredients in a wide-mouth mason jar or cup that will fit an immersion blender without splashing. Blend until the orange is fully blended and the sauce is thick and creamy. Adjust seasoning to taste.