

## Miso-Plum Vinaigrette

3 tablespoons wine vinegar (red or white)	1 clove garlic, very finely minced
½ teaspoon sugar	1 teaspoon Dijon mustard
2 teaspoon white miso	½ cup extra virgin olive oil
1 tablespoon plum sauce*	1 teaspoon toasted sesame seed oil
½ tsp freshly ground pepper	

Put all ingredients except the olive and sesame oils in a cruet, or a jar with a lid. Cap and shake until blended. Add olive and sesame oils, recap, and shake like crazy. Use immediately or refrigerate for several days. (You can also put all of the ingredients into the small jar of a blender.)

\*available in the Asian section of most grocery stores