CONCOCTIONS / DRESSINGS

Citrus–Ginger Steakhouse Dressing



About 1½ cups · 12 × 2 tbsp portions
Prep + blend 15 min · No cook · Ready in 15 min

Fresh orange, lively ginger and white miso in a tangy, finely textured carrot dressing.

INGREDIENTS / ABOUT 1½ CUPS

125 g peeled carrot (about 1 large), weighed after trimming

25 g peeled sweet onion (about 2 tbsp chopped)

15 g peeled fresh ginger

1/3 cup (80 mL) fresh orange juice

1/2 tsp finely grated orange zest, orange layer only

1/4 cup (60 mL) unseasoned rice vinegar

1 tbsp white miso

1 tsp granulated sugar

3 tbsp (45 mL) neutral oil, such as canola

1/2 tsp toasted sesame oil

Up to 2 tbsp cold water, only if needed for blending or pouring

Up to 1/8 tsp fine salt, only if needed after tasting

EQUIPMENT

Narrow-base blender suitable for a 1½-cup batch; kitchen scale, knife/board, peeler, fine grater, measures, spatula and a clean lidded jar of at least 2 cups.

FOUR CLEAR STEPS

1 · Prep. Wash hands 20 sec; use clean tools. Rinse carrot, ginger and whole orange under running water before peeling/zesting; no soap. Peel vegetables and weigh after trimming. Cut carrot/onion into 1/4-inch (6-mm) pieces; thinly slice ginger across fibers. Zest orange before squeezing; measure both.

2 · Blend the base. Load juice, vinegar, miso, sugar and zest, then carrot, onion and ginger into a narrow-base blender. Secure lid; start low, then high for 60–90 sec, pausing as needed, until fine, with no hard bits or long ginger fibers. Stop and unplug before safely scraping; keep utensils clear of blades.

3 · Emulsify. With motor stopped, add both oils. Relid; blend 20–30 sec until evenly orange, glossy and thick but pourable, without an oil puddle. If stalled/thick, stop/unplug, scrape safely and add water 1 tbsp at a time (2 tbsp maximum), then reblend. If a wide jar still stalls, transfer to a raw-vegetable-rated mini blender or a tall, stable ≥750 mL immersion-blender cup. Respect fill limits; keep immersion guard submerged, and stop/unplug before lifting or clearing.

4 · Finish. Taste; blend in up to 1/8 tsp salt only if needed (miso varies). Transfer to a clean lidded jar. Serve now over crisp lettuce or refrigerate promptly at **40°F (4°C) or below**. Stir/shake before use. About 1½ cups gives twelve 2-tbsp portions.

Cold serving: keep at **40°F (4°C) or below**. Use a clean spoon and small serving portions; do not return served dressing to the jar or top up an old bowl. Count prep/serving time outside safe refrigeration cumulatively: refrigerate or discard within **2 hours total, or 1 hour above 90°F (32°C)**; discard beyond.

Storage: refrigerate promptly, covered. Our conservative household policy: **3–4 days from preparation**, including any fridge rest, or an earlier ingredient/label deadline; assembly does not reset prior clocks. Not a validated recipe shelf life. Vinegar/citrus do not establish safe acidity, shelf stability or canning suitability.

Labels: contains soy and sesame. Miso may contain wheat/barley or fish/dashi. For gluten-free, verify all labels and use labeled gluten-free miso; for vegan, avoid fish/dashi and use suitable sugar.

Independently developed, not kitchen-tested; yield and times are guides. AI serving illustration, not a photographed batch.

Inspiration: By Nay A's accessible hibachi-dressing caption; video not viewed. Our orange juice/zest, low-onion balance, oil measures and formula are independent. Culinary context: Namiko Hirasawa Chen (Just One Cookbook) and Caroline Phelps (Pickled Plum).

By Nay A: caption · Just One Cookbook · Pickled Plum · FDA: produce · FoodSafety.gov: chill · FDA: cold serving