

Soy Ginger Marinade

Nice all-purpose Japanese/Korean marinade. Great with extra-firm tofu.

Ingredients

- 4 tablespoons low sodium soy sauce
- 3 tablespoons seasoned rice vinegar
- 1 tablespoon maple syrup
- 1 teaspoon toasted sesame oil
- 2 garlic cloves, finely minced
- 1 tablespoon fresh grated ginger
- 2-3 tablespoons avocado oil

Instructions

1. In a small bowl, whisk together the soy sauce, rice vinegar, maple syrup, and toasted sesame oil.
2. Add the minced garlic and fresh grated ginger to the bowl.
3. Slowly whisk in the oil until the dressing is well combined.
4. Taste and adjust the seasoning if necessary.
5. Use immediately or store in an airtight container in the refrigerator for up to one week. Shake well before using.