

Japanese Steak House Islander Ginger Beer Salad Dressing

- 1 bottle Islander Ginger Beer
- ¼ cup organic sugar
- 3 Tbsp. minced onion
- 2 Tbsp. red wine vinegar
- 1 Tbsp. canola oil
- 2 Tbsp. ketchup
- 1 Tbsp. soy sauce
- ½ clove minced garlic
- Sea salt and cracked pepper to taste



Combine Islander Ginger beer and sugar together in a saucepan, and slightly less than one half the original volume (about ¼ cup). Combine the cooled reduction in a food processor fitted with the steel blade, with the minced onion, oil, vinegar, ketchup, soy sauce, garlic, salt and pepper in a blender and process until combined. Spoon over a plate of your favorite mixed greens.



*Recipe by Culinary Expert, Heidi Billotto:
HeidiBillottoFood.com*

*Read more about Islander Ginger Beer at
CharlotteLivingMagazine.com*