

Recipe: Sesame Ginger Dressin

From the Kitchen of: Ben Simonet

Prep Time: 5 Minutes Temperature: N/A

Servings: 20

Ingredients:

6 Tbsp Tumulty Bees Honey

6 Tbsp Rice Wine Vinegar

6 Tbsp Canola Oil

6 Tbsp Tamari or Regular Soy
Sauce

6 Tbsp Sesame Oil

Directions:

Gather your ingredients together and then add **Tumulty Bees Honey**, Canola Oil, Sesame Oil, Rice Wine Vinegar, and Tamari or Regular Soy Sauce into a bowl and whisk together until evenly blended.

Notes: _____
