

# Ginger Dressing (Benihana)

**Yield:** 8 serves | **Rating:** 5/5 | **Prep:** 10 min

## Ingredients

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- 1 Medium Onion cut into chunks
- ½ cup peanut oil
- ¼ cup unseasoned rice vinegar
- ¼ cup water
- 2 tbsp chopped ginger
- 2 tbsp chopped celery
- 2 tbsp soy sauce (preferred dark Chinese style)
- 2 tsp lemon juice
- 3 packets Splenda™
- 2 tsp lemon juice
- ¼ tsp kosher salt
- ⅛ tsp black pepper
- 2 tbsp ketchup (no sugar added)



## Instructions

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1. Place all ingredients into a blender or Bullet™ blender and blend on high speed until smooth and emulsified.
2. Serve immediately. Can be stored refrigerated for up to 2 weeks.