



# Miso-Sesame Vinaigrette That's Good on Anything

from [cooking.nytimes.com](https://cooking.nytimes.com)

🕒 5 minutes    🍴 1 serving

## Ingredients

2 medium garlic cloves,  
smashed with the side of a  
knife

---

1 small shallot, roughly  
chopped

---

2 tablespoons shoyu or  
tamari

---

2 tablespoons balsamic  
vinegar

---

2 tablespoons red or white  
wine vinegar

---

1 tablespoon light miso paste

---

1 tablespoon dark brown  
sugar

---

1/2 cup grapeseed, vegetable  
or canola oil

---

2 tablespoons toasted  
sesame oil

---

2 tablespoons toasted white  
or black sesame seeds

## Directions

- 1** Combine garlic, shallot, shoyu, vinegars, miso and sugar in a blender and blend on high speed until homogenous. (Alternatively, mash garlic and shallots in the bowl of a large granite or marble mortar and pestle into a fine paste using the pestle, then stir in the shoyu, vinegars, miso and sugar.)
- 2** With the blender running on medium speed (the liquid should form a vortex but not jump up and splatter on the walls of the blender), slowly drizzle in the grapeseed oil. (If using a mortar and pestle, slowly drizzle in the oil as you stir vigorously with the pestle.)
- 3** Transfer to a lidded jar. Stir in the sesame oil and sesame seeds with a spoon. Dressing can be stored in the refrigerator for up to 3 weeks. Shake well before using.