

## Orange-Ume Dressing

This is a refreshing summer dressing for tossed salads and noodle salads.

Toast sesame seeds (if using) in a dry skillet over medium heat for 1 - 2 minutes, stirring constantly. When seeds are fragrant and begin to pop, remove from pan to prevent them from overcooking and becoming bitter. Blend first 5 ingredients in a blender until smooth. Mix in scallions or chives (if desired), and chill for 30 minutes before using.

### **Preparation List:**

#### **Makes 1 cup**

- 3 level tablespoons toasted sesame seeds or 3 tablespoons tahini
- 2 teaspoons umeboshi paste or minced umeboshi
- 2 tablespoons light sesame or olive oil
- 1 tablespoon lemon juice
- Juice of 1 - 1½ oranges (to taste)
- 1 teaspoon minced green onion or chives (optional)