

Thai Crunch Salad Dressings



Lime-Cilantro Dressing:

- ¼ small red bell pepper (cored and cut into ½-inch pieces)
- 1 small bunch of cilantro leaves (chopped)
- 1 tablespoon and 2 teaspoons honey
- 1 tablespoon and 2 teaspoons white vinegar
- 1 tablespoon and 1 ½ teaspoons lime juice
- 1 ½ teaspoons light corn syrup
- 2 teaspoons Dijon mustard
- ½ teaspoon Asian sesame oil
- ¼ teaspoon fresh ginger (minced)
- ½ teaspoon kosher salt
- ½ cup extra-virgin olive oil
- ¼ teaspoon ground black pepper

Thai Peanut Dressing:

- 2 tablespoons creamy peanut butter
- 1 tablespoon seasoned rice vinegar
- 1 tablespoon honey
- 1 ½ teaspoons water
- 1 ½ teaspoons soy sauce
- 1 tablespoon sugar
- ¾ teaspoon kosher salt
- ¼ teaspoon (scant) cayenne pepper
- 1 tablespoon canola oil
- pinch of crunched red pepper flakes

How to Prepare:

Lime-Cilantro Dressing:

Place the bell pepper and cilantro leaves in the work bowl of a food processor, then add the remaining ingredients except for the olive oil. Process until smooth, 30 to 60 seconds. With the food processor on, add olive oil in a thin stream and continue processing for 1 minute after all the oil has been added (there should be no oil on the surface). Store covered in the refrigerator for up to 1 week (whisk before using).

Thai Peanut Dressing:

Whisk together the peanut butter, vinegar, honey, water, and soy sauce. Stir in the sugar, salt, cayenne, and red pepper flakes. Add the oil and continue whisking until smooth. Use immediately or refrigerate up to 5 days. Bring to room temperature and whisk before using.



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