

Drew's All Natural Thai Sesame Lime Dressing & Marinade (Vegan, Gluten-Free, Soy-Free)

This aptly named vinaigrette combines the sharp tang of lime with a very mellow base. Although it is filled with a myriad of flavors (from organic coconut to toasted sesame oil to Dijon mustard) the end result is quite a simple taste. The first three ingredients were by far the most evident (canola oil, rice wine vinegar, and lime juice), though subtle notes of sesame and ginger could be detected at times. As a marinade for chicken, it did not hold up well. I do believe it enhanced the natural flavor of the chicken breast itself, but our tasters could not detect anything additional. Overall, we liked the Thai Sesame Lime dressing best for raw or very lightly cooked applications where the flavors were not altered. Personally, I enjoyed it most on a hot day over a fresh mixed green salad with crisp cucumbers and tomatoes. I think it would also go beautifully in a Thai-style rice or soba noodle salad, or perhaps as a marinade for more delicate foods such as white fish, shrimp, or tofu.

- Pros: All-natural (and some organic) ingredients; Gluten-free; Vegan; Almost sugar free; Simple versatile flavor

- Cons: High in fat (canola oil primarily); Flavor may not be bold enough for flavor craving taste buds

Recommended For:

- Asian-Style Pasta Salads
- Fresh Green Salads
- Very Light Marinade for White Fish, Shrimp, or Tofu

Where to Buy:

- In Stores – Natural food stores throughout the U.S.