

# Exotic Citrus Dressing or Marinade

## Ingredients

- 1 cup [Monin Exotic Citrus Syrup](#)
- 1 tablespoon plus 1 teaspoon orange juice
- 1/2 cup soy sauce
- 1/2 cup [Monin Agave Organic Nectar](#)
- 1 tablespoon sriracha sauce (add more or less as desired)
- 1 tablespoon plus 1 teaspoon minced garlic
- 1/4 cup ginger, freshly grated
- 1 cup sesame oil

Yield: Approximately 3 ½ cups

Garnish: Cinnamon Powder

## Preparation

1. In a blender or food processor, puree all ingredients except oil until combined. Slowly add oil with blender running until all of the oil has been added.
2. Use as a dressing over salad, as a marinade for chicken, shrimp or pork, or as a stir fry sauce with a little corn starch added.

