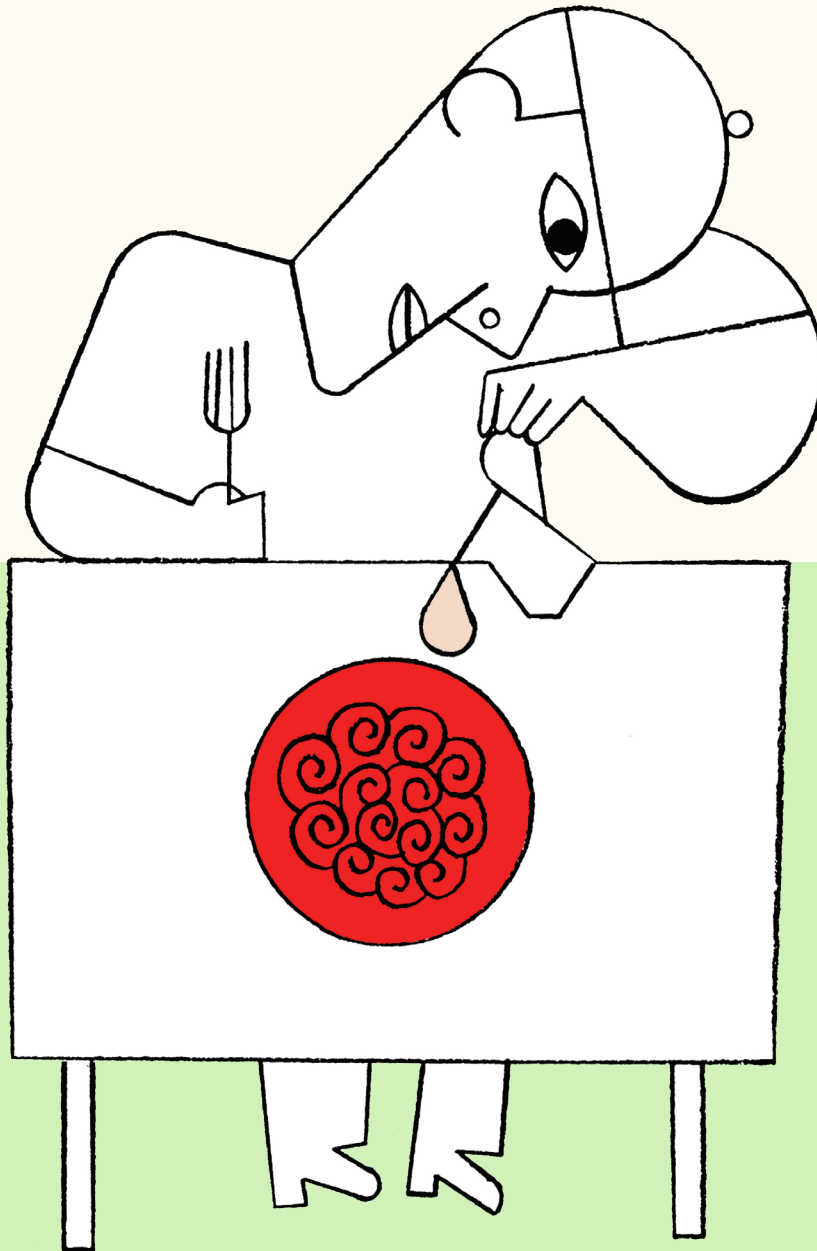


# Miso-Buttermilk Dressing

By  
**FIVE LEAVES**

Illustration Jay Cover

Five Leaves 18 Bedford Avenue, Brooklyn



250 g. — White (Shiro) Miso  
2 cup — Buttermilk  
2 Tbsp. — Rice Wine Vinegar

1 — Lime, Zest Only  
Pinch — Salt & Black Pepper  
¼ cup — Mayonnaise

Whisk all ingredients except mayonnaise until smooth, then fold in mayonnaise with a rubber spatula and check seasoning. Serve over a crunchy lettuce (iceberg, little gems, etc.).  
Makes 1 quart.