

# Ginger Dressing

AccuChef v6.6 from SIVART Software

C:\PROGRAM FILES\ACCU CHEF6\HCG-PHASE2.RWZ - AccuChef v6.6 © 1996-2004 SIVART

Yield: 4 Servings

1/2 Cups White Vinegar  
1/4 Cups Braggs Amino Acids  
1/4 Cups Water

2 Packets Sweetener  
1 Tbsp Minced Garlic  
2 Tbsp Minced Ginger

Mix all the ingredients and let set for about an hour. This is about 25 cal per serving  
- you can also marinate your meat with this dressing and then grill.