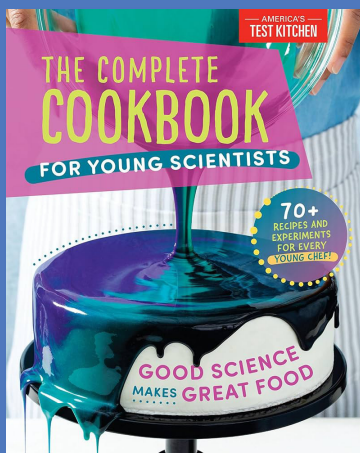


MAY 2026

# Book COOK

## FEATURED BOOK



*The Complete Cookbook  
for Young Scientists*  
America's Test Kitchen



## Miso Honey Vinaigrette with Salad

### Tools

- (1) 16oz jar with tight fitting lid
- Fork
- Large bowl
- Cutting mat
- Measuring cups
- Measuring spoons
- Paring knife
- Tongs or large spoon

### Ingredients

#### Dressing

- 2 tablespoons white miso
- 1 tablespoon mayonnaise
- 2 teaspoons honey
- ¼ cup rice vinegar
- ¼ teaspoon salt
- ¼ cup plus ¼ cup extra virgin olive oil
- ¼ cup vegetable oil

#### Salad

- 4 cups mixed baby lettuce (4 ounces)
- 1-2 cucumbers
- 1 cup assorted spring vegetables
- 1 tablespoon toasted sesame seeds

### PREPARATION

1. For the dressing, add miso, mayonnaise, and honey to a jar. Use a fork to stir mixture until well combined.
2. Add vinegar and salt and cover jar with lid to seal. Shake until smooth, about 10 seconds.
3. Remove lid. Add ¼ cup olive oil and re-cover jar with lid. Shake until combined, about 10 seconds. Add remaining ¼ cup olive oil and repeat shaking.

