

Scallion-Ginger Sauce

Swick

Makes 2 cups | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Preparing Your Mise en Place

- 2 bunches (approx. 6 oz) scallions, cut into small pieces
- 6 tbsp roughly chopped ginger
- 1/2 tsp sea salt
- 2/3 cup Shallot Oil or other high-heat cooking oil, such as peanut oil
- 2 tbsp light (usukuchi or white) soy sauce
- 2 tbsp sherry or sherry vinegar

To start, first, prepare the scallions (a.k.a. green onions) and ginger and then gather the remaining ingredients.

For the Shallot Oil, we used the leftover oil from making these [Fried Shallots](#).

Step 2: Preparing the Sauce

- toasted sesame oil, optional

To prepare the sauce, place the scallions into a food processor and pulse until finely chopped — be sure to not turn the mixture into a scallion purée though. Once done, place the scallions into a large heat-proof bowl.

Next, purée the ginger in the food processor until finely minced. Once done, add this to the bowl with the scallions.

At this point, add salt to the scallions and ginger and stir to combine.

Next, heat the oil over medium-high heat. As soon as the oil just begins to smoke, remove it from the heat and let it sit for about 30 seconds. Then very carefully, pour the hot oil over the scallion-ginger mixture. The mixture will most likely splatter when you pour the hot oil over top, so be sure to wear protective oven mitts and/or use a pot with a long handle and just be careful. Note that you also don't want the oil to be too hot otherwise the scallion mixture will lose all of its vibrant green color.

Lastly, add the sherry vinegar, soy sauce and taste for seasoning. If desired add a bit more salt and/or a splash or two of sesame oil.

While this sauce is best served the same day as it's made, it will keep in the refrigerator for several days. Just know that it will lose its vibrant green color over time. Also, note that the sauce is best served at room temperature (or even warm from being freshly made).

Chef's Notes

Note, depending on whether or not you are making other condiments to go with this sauce or another part of the meal, such as this Garlic-Soy Sauce and/or this Spicy Chili Sauce, you may want to add additional ingredients to this sauce for a bit more depth. If desired, add a tablespoon of garlic and/or shallots.

This Scallion-Ginger Sauce is generally used/served as part of the following dishes/recipes:

Hainanese Baked Tofu

Hainanese Rice Pilaf

Hainanese Roasted Cauliflower

Garlic-Soy Sauce

Hainanese Paste – this can be made ahead of time and frozen.

Singapore Chili Sauce – this can also be made ahead of time and frozen.

Fried Shallots