

# Asian Dipping Sauce

*Swick*

Makes 1 cup | Active Time: 10 minutes | Total Time: 10 minutes

## Step 1: Starting the Sauce

- 1 to 2 tsp Garlic-Ginger Paste, or to taste
  - 1/4 cup soy sauce
  - 1/4 cup ponzu
  - 1/4 cup rice wine vinegar
  - 2 1/2 tsp sweetener (such as sugar, agave, rice syrup)
  - 1 tsp toasted sesame oil
  - 1/2 teaspoon hot red pepper flakes
  - 1/8 to 1/4 cup water, as needed
- To start the sauce, place all of the ingredients into a pot and bring to a boil over medium heat. Turn down the heat to medium-low and let simmer for 30 seconds or so, or until the sugar has melted, and then remove from the heat.
- Note: Instead of the Garlic-Ginger Paste use 1 to 2 tsp minced fresh ginger and garlic instead.
- If needed, add a touch of water to balance out the tartness—keeping in mind however that the sauce is supposed to have a good punch to it.

## Step 2: Finishing the Sauce

- 1 green onion, finely minced
- To finish the sauce, pour the mixture into a bowl and add the finely minced green onion.

While this sauce is best when first made, it will keep for several days, in an air-tight container, in the refrigerator. Note: If making ahead, it is best to add the green onion just before serving so that it maintains its vibrant green color.

Serve this sauce with your favorite Dumplings or Potstickers, such as these Edamame & Roasted Shiitake Mushroom Gyozas, or use as a sauce for vegetables, rice dishes and/or these delicious Green Onion Cakes.