

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.