

Soy – Ginger Dipping Sauce

1/4 cup soy sauce
1/4 cup rice wine vinegar
2 1/2 tsp sugar
1/2 medium scallion, minced
2 tsp minced fresh gingerroot
1/2 tsp toasted sesame oil
1/2 tsp hot red pepper flakes

1. Bring soy sauce, vinegar, sugar and 1/4 water to boil in small saucepan over medium heat, stirring until sugar dissolves.
2. Pour mixture into bowl and stir in scallion, ginger, oil and hot red pepper flakes. Sauce can be refrigerated in air-tight container for several days.

Makes about one cup.