



# Dipping Sauce

**SERVES: 6**

## **INGREDIENTS:**

- ½ cup light soy sauce
- 1 tbsp sugar
- 2 tbsp malt vinegar
- 2 sp sesame oil
- 1 red chilli, de-seeded and finely chopped
- 1 garlic clove, peeled and finely chopped
- Salt, to taste

## **METHOD:**

1. Prepare all of the ingredients based on the instructions in the ingredients list
2. Place the soy, sugar and vinegar in the small pot over a low heat and stir until the sugar is dissolved
3. Using the cooks knife, mince the garlic and chilli together with a sprinkling of salt until it forms a mash
4. Combine all the ingredients together in the bowl and mix well
5. When the sauce has cooled, best served with Spinach Wontons or Oven-Baked Spring Rolls