

Cleo Coyle's Dumpling Dipping Sauce

Also delicious with egg rolls, fried shrimp, chicken nuggets, tempura, sushi, and sashimi

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If you're using straight soy sauce to dip your dumplings, let me assure you that there is a much tastier option. Many Chinese and Japanese dipping sauces blend soy sauce (or tamari) with other ingredients to create a flavorful eating experience. The ingredients in this one are easily found in American grocery stores, so the next time you pick up a package of frozen dumplings or call for take-out, try my recipe and...Eat with joy! ~ Cleo (*See below for more on tamari.)*

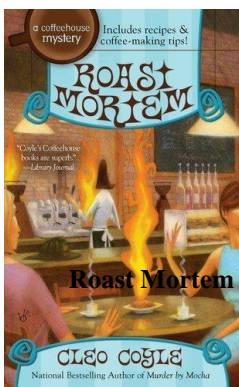
¼ cup water
¼ cup + 2 Tablespoons soy sauce (or tamari*)
2 Tablespoons lime or lemon juice (fresh is best!)
2 Tablespoons sugar
1 green onion (scallion)

Directions: Stir together first four ingredients. Be sure the sugar dissolves. Slice the green onion into the mixture. Allow to sit for at least 10 minutes for flavors to blend.

Optional extras for added flavor: A splash of sesame oil; a bit of ginger (freshly grated); a splash of your favorite drinking wine or Japanese sake (or, if you can find it, Chinese Shaoxing rice wine).

Basic ratio for smaller or larger batches: 1 part water + 1-½ part soy sauce + ½ part lime or lemon juice + ½ part sugar + 1 green onion (scallion)

*Tamari [tuh-MAH-ree] is similar to soy sauce but thicker and darker. It is more mellow than soy sauce and tends to have a smoother, more complex flavor.



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*Eat with Joy! ~ Cleo Coyle,
author of the Coffeehouse Mysteries*

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