

Cleo Coyle's Dumpling Dipping Sauce

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

Recipe text and photo © by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as Cleo Coyle with her husband, Marc Cerasini

If you are 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*

**To read my entire blog post, which includes a trip to New York's Chinatown (short video included) and fun info on the Chinese Zodiac, [click here](#).*

Ingredients:

- 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. See more tips on page 2.

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 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.



Cleo's Quick Tips

Dumplings are a budget-friendly comfort food, and eating them is a happy tradition for the Lunar New Year.

Below you will find a few simple tips for getting the best out of your take-out or (frozen grocery store) dumpling snacking...

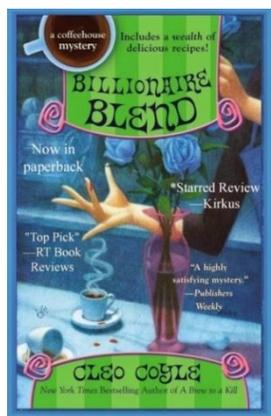
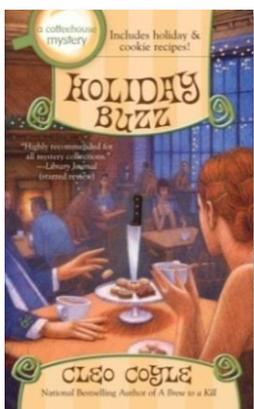
Tip #1 - For making frozen at home or reheating take-out dumplings, you don't need a bamboo steamer. I use an inexpensive (\$11) stainless steel collapsible basket that can be placed in any pot. This is a great little kitchen gadget that I often use to steam veggies. I'm sure most of you have seen one of these baskets; but for anyone who hasn't, [click here](#) to learn more or purchase.



Tip #2 - Line your steamer with leaves of cabbage, spinach, or another leafy green. The leaves you see in my photos are from baby bok choy. They impart a lovely, subtle flavor as the dumpling steams. They also keep the dumpling bottoms from sticking and provide an attractive serving base. As you see in my photos, I transferred the leaves from the steamer to the plate for a prettier presentation.

Finally, to appreciate the culture of the Chinese dumpling, I invite you to read my entire blog post. It includes a trip to New York's Chinatown (short video included) and fun info on the Chinese Zodiac. I also give you directions to the little dumpling shop where my husband and I like to grab a quick bite. We even wrote the place into our recent bestselling *Coffeehouse Mystery: A Brew to a Kill* (cover pictured below). [Click here](#) to read the blog post, and the next time you pick up a package of frozen dumplings or call for take-out, try my recipe on page 1.

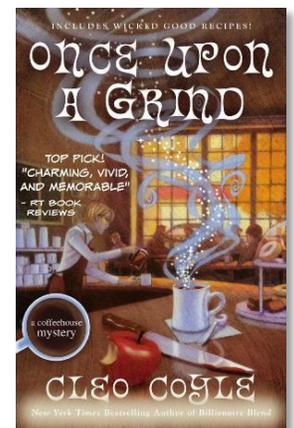
May the Lunar New Year bring the four blessings of the East: wealth, virtue, harmony, and long life! ~ Cleo



Cleo Coyle's [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipe, visit Cleo's online coffeehouse at www.CoffeehouseMystery.com

And her recipe blog at www.CleoCoyleRecipes.com



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