

Pot Sticker Soy Dipping Sauce

Makes a little over 1 cup

INGREDIENTS

- 1 tablespoon sesame oil
- 2 teaspoons minced garlic
- 1 scallion (slice thinly; separate whites and greens)
- 1 teaspoon red pepper flakes (optional)
- ¼ cup rice wine vinegar
- ½ cup granulated white sugar
- ¾ cup all-purpose soy sauce

INSTRUCTIONS

1. In a small sauce pan, heat up sesame oil on medium high.
2. Add garlic, whites of scallions and red pepper flakes. Gently fry until garlic starts to brown.
3. Stir in vinegar, sugar and soy sauce. Simmer on low heat for 2-3 minutes.
4. Sprinkle with green part of scallion when ready to serve.