

**Spicy Asian Dipping Sauce**

*Warning: You may become addicted!*

**Ingredients for 1 cup Spicy Asian Dipping Sauce:**

6 tbsp toasted sesame oil  
3 tbsp rice vinegar  
2-3 tbsp soy sauce  
3 tbsp chopped ginger  
3 tbsp chopped cilantro leaves and stems  
1-2 tbsp minced garlic  
1 green onion, chopped (about 2 tbsp)  
1 tbsp chopped serrano or jalapeno pepper

**Optional Ingredients:**

Sriracha or chili oil to taste (about 1 tbsp)  
honey (about 1 tbsp)

**Directions:**

1. Chop all ingredients.
2. Put all of the chopped ingredients in a mixing bowl.
3. Add all of the liquid ingredients.
4. Stir all of the ingredients together with a chopstick. Well, you don't *have* to use a chopstick... but I swear it makes it taste better.
5. Add Sriracha, chili oil or honey as desired and stir.
6. Allow flavors to meld before serving.

**Store refrigerated for up to two weeks. Spice and flavors enhances with time.**

Try using this in place of the Sriracha on [The Perfect Shrimp???](#)

Use as a dipping sauce for pot stickers, won tons or eggrolls.

Use as a dressing for slaw and dumplings or spoon over grilled meat or fish.

*Warning: You may become addicted to this wonderful sauce!*