

Dumpling Dipping Sauce



Servings: 4

1 teaspoon sugar

1 tablespoon hot water

2 tablespoons soy sauce

1 teaspoon rice vinegar

1 teaspoon chili oil

1 teaspoon garlic (minced)

1 teaspoon toasted sesame seeds

1/2 teaspoon sesame oil

Dissolve 1 teaspoon sugar in 1 tablespoon hot water. Then add soy sauce, rice vinegar, chili oil, minced garlic, sesame seeds, and sesame oil. Stir to combine.

Serve with freshly cooked dumplings.

Per Serving (excluding unknown items): 15 Calories; 1g Fat (35.5% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 437mg Sodium; 1g Total Sugars; 0mcg Vitamin D; 15mg Calcium; trace Iron; 40mg Potassium; 21mg Phosphorus.
Exchanges: .