

CHILI AIOLI

INGREDIENTS:

1/2 CUP MAYONNAISE

1/2 TSP SOY SAUCE

1 TBSP GRATED FRESH GINGER

2 TBSP CHILI SAUCE

(SRIRACHA OR THAI CHILI)

JUICE FROM 1/2 A LIME

DIRECTIONS:

1. WHISK ALL IN A MEDIUM BOWL, UNTIL COMBINED.

2. SERVE CHILLED.

WILL KEEP IN FRIDGE FOR ABOUT 4 DAYS.

SERVE WITH



GYOZA



TEMPURA GREEN BEAN



TEMPURA YAM



SPRING ROLLS