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