

SPICY CHILI SAUCE

INGREDIENTS:

1/3 CUP LOW SODIUM SOY SAUCE

1/3 CUP RICE WINE VINEGAR

1 TBSP SLICED SCALLIONS

1 TBSP SESAME OIL

1 TBSP CHILI FLAKES

1 TSP FINELY CHOPPED GARLIC

1/4 TSP CRUSHED SZECHUAN PEPPERCORNS (OPTIONAL)

DIRECTIONS:

1. MIX ALL IN A SMALL BOWL UNTIL COMBINED.

2. SERVE CHILLED.

WILL KEEP IN FRIDGE FOR ABOUT 4 DAYS.

SERVE WITH



GYOZA



TEMPURA GREEN BEAN



TEMPURA YAM



SPRING ROLLS