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