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My Cookbook

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ENTER DIRECTIONS

SUBMIT

TOP

Recipe List

A

B

C

Chicken Alfredo

Chicken Noodle Soup

Chili

D

E

F

Fajitas

Fried Potatoes

G

Green Bean Casserole

H

Ham and Scalloped Potatoes

Hamburger Soup

I

J

K

L

M

Miso Soup

N

O

P

Q

R

Ribeye Steak

S

T

Tacos

U

V

W

X

Y

Z

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PAGE 1

PAGE 3

TOP

Cook It!

GYOZA SAUCE

Ingredients

- ½ cup rice vinegar
- ½ cup low-sodium soy sauce
- ½ cup thinly sliced green onions
- 1 garlic clove, minced
- 1 teaspoon sesame oil
- ½ teaspoon crushed red pepper flakes
- ½ teaspoon minced fresh ginger root

Directions

Step 1

Whisk together rice vinegar, soy sauce, green onions, garlic, sesame oil, red pepper flakes, and ginger in a bowl. Let sit for 15 minutes before serving.

Step 2

Store covered in the refrigerator for up to 1 week.

PAGE 1

PAGE 2