

Ingredients

NO. 1 - Chili oil dipping sauce (serves 1-2)

- 2 tbsp of soy sauce
- 2 tsp of Chinese black vinegar
- 1.5 tbsp of homemade hot chili oil

NO. 2 - Sesame peanut dipping sauce (serves 2-3)

- 3 tbsp of 100% peanut butter
- 1 tbsp of 100% sesame paste
- 2-3 tbsp of sugar
- 1.5 piece of Chinese bean curd
- 1/2 tsp of salt or to taste
- 3-4 tbsp of boiling water
- cilantro and sesame seeds as garnish

NO. 3 - Spicy soy dipping sauce (serves 3)

- 1/4 cup of soy sauce
- 2 tsp of diced hot chili
- 1 tbsp of diced cilantro
- 1 tbsp of diced scallion
- 1/2 tsp of sugar
- 1.5 tsp of sesame oil
- Water to adjust the saltiness

NO. 4 - Vinegar ginger dipping sauce (serves 1)

- some shredded fresh ginger
- 2 tbsp of white vinegar
- 2 tsp of soy sauce

NO. 5 - Garlic vinegar sauce (serves 1)

- 1 tbsp 4-5 cloves of garlic
- 1/2 tsp of salt or to taste
- 1/4 tsp of sugar
- 2 tsp of sesame oil
- 1- 2 tbsp of vinegar
- white pepper to taste
- red pepper flake and sesame seeds as garnish optional

NO. 6 - Scallion ginger dipping sauce (serves 2)

- 2.5 tbsp of grated ginger



4.5 from 4 votes

- 3 tbsp of diced scallion
- 1.5 tsp of diced cilantro stem
- 2-3 tbsp of peanut oil or vegetable oil
- white pepper to taste
- 1/2 tsp of salt or to taste

Instructions

NO. 1 - Chili oil dipping sauce

1. This dipping sauce is simple and basic. It showed up in my videos many times, such as Egg Dumplings, Fried Crispy Wonton, Shrimp Siu Mai, Pork & Celery Dumpling. It is quick and easy. Especially when I just finished filming a video and I am exhausted, This sauce just comes in handy. It goes good with almost any kind of dumplings.

NO. 2 - Sesame peanut dipping sauce

1. You will find this dipping sauce in Sha Xian Xiao Chi (沙县小吃), which is a popular chain all over China. It is nonspicy and kids friendly. Not only you can serve it with dumplings but also it is great for noodles, hot pot, and satay skewers. I love the sweet and nutty taste. It does add some heaviness to the dumpling though. You might want to have some drinks at the same time.

NO. 3 - Spicy soy dipping sauce

1. This is very common, kind of like a home-style all-purpose dipping sauce. Not only you can use it for dumplings, but we also use it for hot pot (it is great for meat and seafood). Oh, it can also be a meat marinade sauce.

NO. 4 - Vinegar ginger dipping sauce

1. This is a special dipping sauce that you will find in soup dumpling restaurants. It is very light but refreshing. It brightens up the dumpling itself, which is perfect for soup dumplings because you want to be able to enjoy the broth. Of course, it is good for regular dumplings as well.

NO. 5 - Garlic vinegar sauce

1. This is a northern Chinese style dumpling dipping sauce - lots of garlic and vinegar. Smell amazing and the flavor is perfect. I love it so much.

NO. 6 - Scallion ginger dipping sauce

1. This sauce is originally served with Cantonese white cut chicken, which is a traditional dish from the south of China. But I found it goes so good for dumplings as well. It is full of scallion flavor. Smells incredible and intense. The best part is that it doesn't cover the meat flavor. It is good when you want to enjoy the dumpling itself. It is a lot of ginger but it is not hot at all. It tastes quite gentle so you can serve it for people that don't eat spicy food.