

CANTONESE
3/31/04

Tante Marie's Cooking School

271 Francisco Street
San Francisco, CA 94133
Phone (415) 788-6699 Fax (415) 788-8924

*keeps in the frig
for 4 days*

Ginger-Soy Dipping Sauce *(FOR POT STICKERS)*

3 tablespoons cup rice wine vinegar
2 tablespoon light soy sauce
1 tablespoon dark soy sauce
2 tablespoons warm water
1 tablespoon granulated sugar
2 teaspoons sesame oil
1 teaspoon chili paste

2 tablespoon ginger, minced
2 teaspoon garlic, minced
2 teaspoon red jalapeno pepper, sliced thin on the bias

put in right before you serve

In a small stainless steel or glass bowl, whisk together all the listed ingredients until the sugar dissolves. Stir in the ginger, garlic and jalapeno. Serve at room temperature with pot stickers. The dipping sauce may be kept refrigerated for 2 days.

Makes 1 cup

Note - get stainless steel