



# Dipping Sauce

**Season:** All

**Serves:** 30 tastes in the classroom or 6 at home

**Fresh from the garden:** chilli, garlic

## Equipment:

metric measuring cup and spoons  
clean tea towel  
chopping board  
cook's knife  
small pot  
mixing spoon  
wooden spoon  
mixing bowl

## Ingredients:

¾ cup light soy sauce  
1 tbsp sugar  
2 tbsp malt vinegar  
2 tsp sesame oil  
1 red chilli, de-seeded and finely chopped  
1 garlic clove, peeled and finely chopped  
salt, to taste

## What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Place the soy, sugar and vinegar in the small pot over a low heat and stir until the sugar is dissolved.
3. Using the cook's knife, mince the garlic and chilli together with a sprinkling of salt until it forms a mash.
4. Combine all the ingredients together in the bowl and mix well.
5. When the sauce has cooled, serve with **Spinach Wontons** (page 161) or **Oven-Baked Spring Rolls** (page 137).

