

DIM SUM & DUMPLING DIPPING SAUCE

F EASY

Last Modified: 11/28/2016

PREP: 15 Min
COOK: N/A

SAUCE

MAKES 20 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1/3	Cup	Rice Wine Vinegar (Marukan)	
4	Tbsp	Soy Sauce (Lee Kum Kee)	
2	Tsp	Granulated Sugar	
2	Tsp	Garlic	Minced
1	Tbsp	Chili Garlic Sauce (Huy Fong)	
2	Tsp	Fermented Black Bean Paste (Assi)	
1	Tsp	Sesame Oil (La Tourengelle)	
1	Stalk	Green Onion (Greens & Whites)	Thin Sliced

PREPARATION

FACTOID	The Chinese Dim Sum means "Piece Of The Heart" or "Heart's Delight".
TOOLS	1) Small Mixing Bowl 2) Wire Whisk
PREP	DISH 1) Mince the Garlic and set it aside. 2) Thinly slice the Green Onions and add them on top of the Garlic.
1	Mix all of the listed ingredients together thoroughly.
SERVE	Spoon it over the top of or dip Dumplings or Dim Sum in it and enjoy!