

Thai Dipping Sauce

Category: Asian - General

Servings: 2

Rating: 10

Source: cdkitchen.com

Description:

Ingredients:

!soy sauce	2 tablespoons
!dark soy sauce	1 tablespoon
!sugar	1 tablespoon
!vegetable oil	1/2 tablespoon
!garlic	one large clove, minced
!jalapeño chili	1/2, seeded and minced
!green onion	one, sliced finely
!sesame oil	1/2 teaspoon

Instructions:

Simmer both soy sauces with the sugar over medium-low heat until the sugar has dissolved and then remove from the heat. In another pan, heat the vegetable oil and garlic until the garlic is just starting to brown and then add the chili pepper, green onion, and sesame oil. Continue heating until the green onion has softened and then allow to cool slightly.

Pour the chili mixture over the soy mixture, stir to blend, and cool to room temperature.

Serve as a dip for Peel and Eat Shrimp, Pot Stickers, or any Thai finger foods.