



# Two Asian Dipping Sauces

## INGREDIENTS:

### Honey sesame sauce:

- ½ cup honey
- 1 tsp sesame oil
- 1 tsp rice wine vinegar
- ¼ cup soy sauce
- ½ tsp fresh ginger, grated
- Toasted sesame seeds for garnish

### Spicy Soy Sauce:

- ¼ cup soy sauce
- 2 tsp chilli sauce, more or less depending how spicy you like
- 1tsp honey
- Chopped green onions for garnish



## METHOD:

### Honey Sesame Sauce:

1. To a small mixing bowl add the honey, sesame oil and vinegar and soy sauce
2. Whisk until combined
3. Pour into serving bowl and top with ginger and sesame seeds

### Spicy Soy Sauce:

1. To a small mixing bowl, add the soy sauce, chilli sauce and honey
2. Whisk until combined
3. Pour into serving bowl and top with green onions and sesame seeds