



ASIAN-STYLE DIPPING SAUCE

For a sauce to accompany many finger foods, such as dumplings, cabbage rolls and even veggie sushi, combine the following ingredients together in a bowl and give them a stir. These proportions are rough guidelines—if you want a bit more sweetness, add some more maple syrup; for more acidity, some lemon or brown rice vinegar. Play with the ingredients until you get it to taste just right.

¼ cup shoyu (naturally fermented soy sauce)
2 tablespoons water
1 tablespoon Grade A or B maple syrup
1 teaspoon fresh ginger juice*
1 teaspoon mirin
1 teaspoon sesame oil
1 teaspoon brown rice vinegar
½ scallion, cut into thin rounds
optional: juice of ½ lemon

*Make ginger juice easily by grating a large piece of ginger root (skin on) with a ginger grater and squeezing the pulp with your fingers to extract the juice.