

ASIAN INSPIRED DIPPING SAUCES



Sweet & Tangy

½	Cup	Agave Syrup
¼	Cup	Catsup
⅓	Cup	White Rice Vinegar
2	Tablespoons	Soy Sauce
1	Clove	Garlic, minced fine
½	Cup	Water – mixed with
1	Teaspoon	Cornstarch

Place all ingredients in small saucepan and heat, stirring occasionally until slightly thickened.

Honey-Ginger-Lime

1	Clove	Garlic, minced
2	Teaspoons	Ginger, peeled and grated
½	Teaspoon	Granulated Sugar
½	Cup	Warm Water
2	Tablespoons	Honey
2	Tablespoons	Lime Juice
1	Teaspoon	Fish Sauce

Place garlic, ginger and sugar in a mortar and crush them to form a thick, moist paste. Add to remaining ingredients in a small bowl, and whisk until sugar is dissolved. Let sit for 15 minutes in order for the flavors to meld.

Spicy Peanut Sauce

1	Thumb-Sized	Ginger, peeled and minced
1	Clove	Garlic, peeled and minced
½	Teaspoon	Brown Sugar
½	Cup	Smooth Peanut Butter
½	Cup	Water
1	Tablespoon	Hoisin Sauce
2	Tablespoons	White Rice Vinegar
1	Tablespoon	Sriracha (or more to taste)

Place garlic, ginger and sugar in a mortar and crush them to form a thick, moist paste. Add to remaining ingredients in a food processor and blend until smooth.