

Asian Dipping Sauce

Makes: approx. 1/2 cup

From the garden: lemon or lime

Ingredients:

2 tsp grated ginger
1 tsp sesame oil
2 tbsp soy sauce
2 tbsp apple cider vinegar
2 tbsp sweet chilli sauce
2 tbsp lime/lemon juice
2 tsp brown sugar
optional: spring onions

Equipment:

basic toolbox, chopping board, ginger grater

Method:

1. Peel a 2cm piece of ginger and grate using a ginger grater.
2. Measure all other ingredients and place in a bowl with the grated ginger.
3. Whisk together and serve the sauce in a shallow bowl. Garnish with finely sliced spring onions.

Enjoy!

Tasks within two * __* means please get an adult to help.

Recipe reference: created by Jacky Cronin, Wodonga West Primary School