

Soy-Vinegar Dipping Sauce

Kim Sunee & Seung Hee Lee - "Everyday Korean"

Yield: 1/2 cup

1/4 cup soy sauce

1/4 cup rice vinegar or cider vinegar

1 tablespoon sugar

1 tablespoon green onion, finely chopped

1 teaspoon red pepper flakes (optional)

1 teaspoon toasted sesame oil (optional)

1 teaspoon toasted sesame seeds (optional)

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In a medium bowl, combine the soy sauce, vinegar, sugar, green onion and red pepper flakes and sesame oil, if using.

If desired, sprinkle with sesame seeds just before serving.

Refrigerate in an airtight container for up to three days.

Delicious drizzled over steamed rice.

Per Serving (excluding unknown items): 88 Calories; trace Fat (0.6% calories from fat); 4g Protein; 19g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 4116mg Sodium. Exchanges: 1 1/2 Vegetable; 1 Other Carbohydrates.