



Sauce

Season: All

Serves: 30 tastes in the
classroom or 6 at home

chilli, garlic

Equipment:

metric measuring cup and spoons
clean tea towel
chopping board
cook's knife
small pot
mixing spoon
wooden spoon
mixing bowl

Ingredients:

$\frac{3}{4}$ cup light soy sauce
1 tbsp sugar
2 tbsp malt vinegar
2 tsp sesame oil
1 red chilli, de-seeded and finely chopped
1 garlic clove, peeled and finely chopped
salt, to taste

What to do:

Prepare all of the ingredients based on the instructions in the ingredients list.
Place the soy, sugar and vinegar in the small pot over a low heat and stir until the sugar is dissolved.
Using the cook's knife, mince the garlic and chilli together with a sprinkling of salt until it forms a mash.
Combine all the ingredients together in the bowl and mix well.
When the sauce has cooled, serve with **Spinach Wontons** (page 161) or **Oven-Baked Spring Rolls** (page 137).