

JENNI MARIE'S TEST KITCHEN

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Gyoza Dumpling Sauce

Equipment Needed:

- **Small Saucepan**
- **Small Whisk**
- **Kitchen Scale**
- **Measuring Cups & Spoons**

Directions:

1). Combine all ingredients in a small saucepan. Bring to a simmer and whisk until the sugar is dissolved. Transfer sauce to an 8oz. bottle or glass container. I use an old glass duck sauce bottle that I washed out. This can be stored refrigerated for several weeks. We LOVE this with [steamed pork dumplings](#) and also lightly drizzled over white rice. YUM!

- **1/3 C. (90ml.) Soy Sauce** (*sub with low sodium if desired*)
- **3 T. (45ml.) Red Wine Vinegar** (*sub w/ apple cider or balsamic vinegar*)
- **3 T. (45ml.) Rice Vinegar** (*sub w/ white or apple cider vinegar*)
- **1/2 t. (3g.) Sesame oil**
- **1 T. (15g.) Brown Sugar** (*sub with white sugar*)
- **1 t. Garlic Replacer** (*sub w/ 1/4 t. garlic powder*)
- **1/4 t. Red Pepper Flakes** (*optional*)