

## Soy-Oyster Dipping Sauce

### Ingredients:

- **8 tbsp soy sauce**
- **4 tbsp oyster sauce**
- **3 tsp sugar, white or brown**
- **2 tbsp rice vinegar**
- **1 tsp sesame oil**
- **2 tps grated ginger or ginger paste**
- **1 clove garlic, minced**  
(optional)
- **1/2 tsp chili flakes or chili oil**  
(adjust to taste)
- **4 tbsp water** (to adjust consistency)
- **1 tsp toasted sesame seeds for garnish** (optional)
- **1 tsp sliced green onions for garnish**

### Instructions:

1. **Mix** soy sauce, oyster sauce, and sugar in a saucepan over medium heat until the sugar dissolves.
2. **Add** rice vinegar, sesame oil, ginger and minced garlic (if using).
3. **Stir in** chili flakes or chili oil for a spicy kick.
4. **Adjust** the thickness with water, if needed.
5. **Cook** for 5 minutes
6. **Serve warm, garnished with toasted sesame seeds and green onions** alongside dumplings or chicken wings, and enjoy!

