

Dipping Sauces

Delicious with shrimp, grilled chicken strips & fresh veggies.



Soy Ginger Sauce

Combine 1/3 c Lite Soy Sauce, 3 T finely chopped cilantro, 1 minced scallion, juice of 1 lemon and 1 lime, 1 t toasted sesame oil, 1/4 t finely grated garlic, 1/2 packet artificial sweetener, an 3 T water. Mix well and refrigerate at least 1 hour before serving.

Salsa Verde

Heat 3 T olive oil, 3 whole garlic cloves, 1/2 t red pepper flakes, 1/2 t kosher salt in a small pan until garlic is golden. When it cools purée it with 1 cup chopped parsley, 1/2 cup chopped basil. 2 t chopped oregano and 1 1/2 T red wine vinegar until mostly smooth. Add salt as desired.

Champagne-Shallot Vinaigrette

Whisk 1/3 c champagne vinegar, 1/3 c olive oil and 2 T minced shallots in a bowl. Lightly crush 1 t pink peppercorns with the flat side of a chef's knife; add to the vinaigrette. Add salt as desired.