



Dipping Sauce

Serves 1

Ingredients:

- 1/2 cup Canola Oil
- 1/4 cup Toasted Sesame Oil
- 1/4 cup Rice Wine Vinegar
- 1/4 cup Soy Sauce
- 1/4 cup Mirin (syrupy rice wine)
- 1 tsp. Sugar
- 2 Tbsp. Toasted Sesame Seeds
- 2 tsp. fresh Cilantro , leafed

Directions:

1. In a blender, combine dipping sauce ingredients until emulsified, about 40 seconds. Transfer dipping sauce to a small saucepan set on medium heat. Warm sauce through - about 3 minutes, do not boil. Place dipping sauce in a small bowl in the center of a serving tray.