



## Kristina's Kitchen Dumpling Sauce

Servings: About 20 ounces    Total time: 10 minutes

This homemade dumpling sauce is so much better than those little pouches you get with dumplings or dumpling sauce from the market. It is a fermented sauce with true Asian umami flavor. You always keep a portion on hand before you run out. You add your new batch to the old batch to escalate the time required for the flavors to blend. The first time takes about 2 months before it is ready to use. Then you are off to the races, adding a new batch before the other batch runs out. I keep mine in the refrigerator. It does not need to be refrigerated. The refrigeration does slow down the process so the first batch you can leave at room temperature. It does not have an expiration life. I simply keep all my sauces in the refrigerator. You do what you do at your house.

I make a double batch since I use it all the time. Since it keeps, it is easier for me and I never run low before another batch is needed.

60	Grams	Rock or white sugar
150	Grams	Light Soy Sauce – Naturally brewed
300	Mil	Chiangang Black Vinegar
150	Mil	Red Vinegar – Asian red vinegars are the best

### Instructions - Method

- 1 Add the Soy Sauce and the sugar in a small saucepan
- 2 Heat to dissolve the sugar, do not overheat, do not boil
- 3 Add the vinegars and mix all together
- 4 Remove from the heat and let cool

Store in the pantry at least for the first 60 days on a new batch.

When your supply is about two thirds gone, make a new batch and add the two together. Always keep a small amount on hand to add to a new batch. This is a fermented sauce. No, it does not taste weird. It is out of this world.

Use it straight for full flavor. Drizzle it on your dumplings with the chili oil recipe. You can dilute it for tempura sauce, about 1 part sauce to 3 parts of water. You will want it on everything. I use about 2 tablespoons in my soup broth.