

# Potsticker Dipping Sauce



## Ingredients

- ¼ cup soy sauce
  - 2 tbsp rice vinegar
  - ¼ cup water
  - 2 tsp sesame oil
  - 2 tsp brown sugar
  - 1 tbsp green onions diced
  - 1 clove of garlic minced
  - ¼ tsp fresh ginger minced
  - ¼ tsp sriracha, or more to taste optional
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## Instructions

1. Combine the soy sauce, rice vinegar, water, sesame oil, brown sugar, green onion, minced garlic, ginger, and sriracha sauce together in a small bowl or glass jar; whisk until well combined.
2. Cover and set aside for at least 30 minutes for the flavors to mingle. Whisk very well before serving.
3. Serve as a dipping sauce for potstickers, egg rolls, gyoza, or wontons. Enjoy.