

Soy Sauce (圈圈) Dipping Sauce



This is a great dipping sauce that can be used for many dishes. This can be used to dip the Korean pancakes, Potstickers (圈圈), egg rolls and more.

2 Tbsp Soy Sauce (Low Sodium)

2 Tbsp Seasoned [Rice Vinegar](#)

1 Tsp Sesame Oil

1 Tsp Sesame Seeds

1 Sliced Green Onion Stalk

Substitutions to make this gluten free

Replace the soy sauce for [Bragg Liquid Aminos](#) available at most grocery stores and definitely health food stores. You can also use [gluten free tamari](#).

*Quick note: Tamari alone does not automatically mean gluten free. Always read the labels. The main difference between soy sauce and tamari is the existence of wheat. Tamari is originally from Japan and I believe soy sauce from China but

used all over Asia (I could be wrong).