



Makes $\frac{1}{2}$ cup
Preparation Time: 10 minutes

INGREDIENTS:

2 tablespoons reduced-sodium
soy sauce or coconut aminos

1 tablespoon rice vinegar

1 teaspoon pure maple syrup

1 clove garlic, minced

1 fresh red chile, finely chopped

$\frac{1}{4}$ teaspoon freshly ground black
pepper

Garlic Dipping Sauce

With a tasty combination of soy sauce (or coconut aminos), rice vinegar, and raw garlic, this savory sauce is pungent with just a hint of tang. Fresh red chile adds pep and maple syrup softens the flavors so they roll beautifully across your palate. Food blogger Anh Tran, aka Veggie Anh, crafted this luscious sauce with hot pot in mind: Check out Tran's [guide to Vietnamese hot pot](#) if you'd like to prepare and serve the full feast! The sauce is also a tasty dipper for [Vegan Spring Rolls](#).

Tips

Gluten-free version: To make this gluten-free, use coconut aminos instead of soy sauce.

By Anh Tran

- 1 In a small bowl stir together all ingredients and 3 tablespoons hot water. Taste and adjust seasonings as needed. If the sauce is too thick, add a little more water to thin it.