



Makes about ½ cup
Preparation Time: 10 minutes

INGREDIENTS:

- 2 tablespoons reduced-sodium soy sauce
- 1 tablespoon toasted sesame seeds
- 1 tablespoon rice vinegar
- 1 tablespoon no-oil-added peanut butter
- 1 teaspoon grated fresh ginger
- 1 teaspoon minced garlic
- 1 teaspoon crushed red pepper

Peanut-Sesame Dipping Sauce

Infused with fresh ginger and crushed red pepper for heat, this creamy-nutty peanut sesame dipping sauce strikes a balance of spiciness, sweetness, and tang. Food blogger Anh Tran, aka Veggie Anh, crafted this dipping 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 would also be delicious with [Vegan Spring Rolls](#) or [Spicy Tempeh Mango Spring Rolls](#).

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.