



Sweet Soy Dipping Sauce

By Erin Fletter

Prep Time 5 / Cook Time / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

juice: to extract or squeeze out the juice of a fruit or vegetable, like a lemon, orange, or carrot, often cutting open or peeling the fruit or veggie first to access its flesh.

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

mince: to chop into teeny tiny pieces.

slice: to cut into thin pieces using a sawing motion with your knife.

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

Equipment

- Medium mixing bowl
- Measuring spoons
- Whisk
- Cutting board
- Kid-safe knife
- Citrus squeezer (optional)

Ingredients

Sweet Soy Dipping Sauce

- 3 T soy sauce ******(for GLUTEN ALLERGY sub liquid aminos; for SOY/GLUTEN ALLERGY sub coconut aminos)******
- 1 T hoisin sauce ******(for GLUTEN ALLERGY sub liquid aminos; for SOY/GLUTEN ALLERGY sub coconut

aminos)**

3 T honey or sugar

3 T water

1 lime, juiced

1 garlic clove, minced

Food Allergen Substitutions

Sweet Soy Dipping Sauce

Gluten: Substitute liquid aminos for soy sauce. Substitute liquid aminos for hoisin sauce (a bit of sunflower seed butter can also help thicken).

Soy/Gluten: Substitute coconut aminos for soy sauce. Substitute coconut aminos for hoisin sauce (a bit of sunflower seed butter can also help thicken).

Instructions

Sweet Soy Dipping Sauce

measure + whisk

Kids can measure **3 tablespoons soy sauce**, **1 tablespoon hoisin sauce**, **3 tablespoons honey**, and **3 tablespoons water** into a medium bowl and whisk.

slice + juice

Have kids slice **1 lime** in half and squeeze the juice from both halves into the bowl.

mince + whisk

Then, mince **1 garlic clove** and add it to the bowl. Whisk together! Serve the sauce with the "**Moo Shu**" **Tofu Lettuce Wraps** or other favorite Chinese dishes!