



8 IMMORTALS DIPPING SAUCE

INGREDIENTS:

- 2 TB 8 Immortals Sichuan Chili Oil
- 2 TB sweet chili sauce
- 1 TB toasted sesame oil
- 1 TB rice wine vinegar
- 2 TB dark soy sauce
- 1 TB sesame seeds
- 1 tsp honey
- 1 tsp finely minced ginger root
- 1 finely sliced scallion
- (optional) squeeze of fresh lime juice

INSTRUCTIONS:

Stir our chili oil with spoon first and then measure. Mix all ingredients. Let sit for 1 hr. so flavors marinate together. DELICIOUS drizzled in small amounts on all savory dishes. Yield about 5oz. – refrigerate for up to 1 week. ELDERMOON's 8 IMMORTALS Sichuan Chili Oil Available At: www.eldermoonschool.net



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