

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Sean Connery Dipping Sauce

As found in "Chile Pepper Cooking Magazine," March, 2008

Sean Connery likes it hot. This dipping sauce is not so hot, so he probably uses it as a mouthwash. Great on fish and chips!

*1 tsp minced garlic
2½ Tbsp fresh minced ginger
1 tsp sambal oelek
1½ tsp rice vinegar
5 tsp soy sauce
1 egg yolk
1 cup corn oil
¼ tsp sesame oil*

In a medium mixing bowl, whisk together all ingredients except the two oils. While whisking, add the corn oil until vinaigrette emulsifies, then whisk in the sesame oil.

This concoction can also be made in a blender; see the Compleat Guide® to Vinaigrette Dressings for instructions.

Yield: Just over a cup of spicy sauce

Preparation time:

Cooking time:

