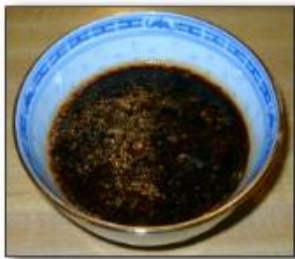




Vietnamese Ginger Sweet Soy Sauce



Ingredients

- 3 tablespoons ***Sweet Soy Sauce***
- 2 tablespoons Water
- 1 tablespoon Ginger, minced
- 1 teaspoon ***Chili Garlic Paste***
- 1 Serrano Chili, cut into thin rings



Combine sweet soy sauce, chili garlic paste, water, fresh minced ginger and Serrano chili pepper that are sliced in to thin rings with their seeds in.



Mix everything well and allow the mixture to sit for about 15 minutes.



The Ginger Sweet Soy Sauce is ready to be served!