

Yakiniku Dipping Sauce -Garlic Sesame Soy



<Ingredients (4 people)>

- 3 Tbsp White sesame paste
- 3 Tbsp Mayonnaise
- 2 Tbsp Dark soy sauce
- 2 Tbsp Sesame oil
- 2 cloves Garlic (grated)
- 1 Tbsp Hondashi (dried bonito Dashi powder)
- 25 ml Lukewarm water
- 1/2 tsp Salt

<Method>

1. Mix

Stir Hondashi powder in lukewarm water until all dissolved. Put sesame paste, mayonnaise, soy sauce and salt in a bowl and mix well until the salt and mayonnaise are dissolved. Add garlic and Hondashi stock and mix. Pour the sesame oil over and whisk.