 **Cook Club Recipe of the Month: Spring Roll Sauce**

*Adult home cooks: Please join us on the third Thursday of every month at 5pm in the small meeting room as we taste the recipe for the month and share our ideas and enthusiasm about food and home cooking. Space is limited so please register online by the 12th of the month to attend.*

* ½ cup water
* 3 Tbs rice vinegar
* 2 Tbs soy sauce
* 2 Tbs fish sauce or hoisin sauce
* 1 Tbs sugar or honey
* 1 minced garlic clove or ¼ tsp garlic powder
* Dried red pepper flakes to taste (optional)

Place all ingredients in a small bowl and stir until sugar or honey is dissolved. Use as a dipping sauce for spring rolls, egg rolls, fried dumplings, dim sum or any of your favorite Asian dishes.