

<b>Yield:</b>	Japanese dark soy sauce (see Note)	2/3 cup	150 milliliters
1 CUP (250 MILLI-LITERS)	black Chinese vinegar or balsamic vinegar	1/3 cup	75 milliliters
	grated fresh ginger	2 teaspoons	10 grams
	finely chopped garlic	2 teaspoons	10 grams
	dark Asian sesame oil	1 teaspoon	5 milliliters

Combine all the ingredients. Let sit for an hour and serve. This sauce will keep for at least a week in the refrigerator.

**Note:** Japanese soy sauce is popular, even in Chinese sauces, because it is less salty. When substituting Chinese soy sauce, use half as much as called for and add more, if desired, to taste (see Chapter 3, "Ingredients," page 38).

## SWEET AND SPICY SESAME SAUCE

Inspired from a recipe in Barbara Tropp's excellent *The Modern Art of Chinese Cooking*, this sauce has a complex sweetness but enough heat to prevent the sweetness from being cloying. This sauce can be tossed with or brushed on cold chicken, used as a dipping sauce for grilled foods, or used as a salad dressing.

**Yield:**  
1 CUP  
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<b>Yield:</b>	sesame seeds	4 tablespoons	30 grams
3/4 CUP (175 MILLI-LITERS)	or		
<i>Very hot, a jazzy up "pork" sauce Can blend cayenne in a blender</i>	Chinese sesame paste (see page 37)	4 tablespoons	60 milliliters
	dark sesame oil (see page 41)	2 tablespoons	30 milliliters
	Hoisin sauce (see page 35)	1 tablespoon	15 milliliters
	Japanese dark soy sauce	4 tablespoons	60 milliliters
	chile oil (see recipe, page 34)	1 tablespoon	15 milliliters
	or		
	2 to 4 Thai chiles or 1 to 2 serrano chiles, <i>or pickled hot peppers</i> very finely chopped		
<i>boil</i>	sugar, dissolved in 2 tablespoons (30 milliliters) hot water	1 tablespoon	15 grams

1. If using whole sesame seeds, toss them in a skillet over high heat until they are lightly brown and smell fragrant, for about 5 minutes, and grind them to a paste in a coffee grinder.
2. Whisk all the ingredients into a smooth paste or puree them in a food processor. Scrape down the sides of the food processor with a rubber spatula a few times during the processing.

## CHINESE MUSTARD SAUCE

Most Chinese mustard sauces are made with dried mustard and flavored with sesame oil and chile oil. Barbara Tropp (*The Modern Art of Chinese Cooking*) recommends replacing the dried mustard with Dijon (specifically Maille brand) for a truer mustard flavor. Ms. Tropp uses a sauce similar to this one for a number of cold salads (some with chicken, others with duck) and as a dipping sauce for fried pork balls. Dipping sauce keeps indefinitely in the refrigerator, but it is better if the fresh cilantro is added shortly before serving.

<b>Yield:</b>	dijon mustard	$\frac{3}{4}$ cup	175 milliliters
1 CUP (250 MILLILITERS)	chile oil (for homemade version, see page 404)	3 tablespoons	45 milliliters
	chinese black vinegar or balsamic vinegar	1 tablespoon	15 milliliters
	finely chopped cilantro	3 tablespoons	20 grams

Combine all the ingredients 1 or 2 hours before serving.

## INDIAN SAUCES

Because India is a huge and diverse country with well over a dozen languages, several major religions (each with its own culinary taboos and traditions), it would seem impossible to make generalizations about Indian cooking as a whole. And although any serious discussion of Indian cooking requires a close look at the cooking of individual regions, many of the same techniques and ingredients are used throughout the country, making it possible to take a broad overview and at least get a sense of how an Indian sauce is put together.

**Curries.** The most famous Indian sauces are the natural products of making curries. In essence, curries are stews made by simmering meat, seafood, or veg-