



Panko Shrimp Dipping Sauce

INGREDIENTS:

1 cup	Water
¼ tsp	Sea Salt
¼ cup	Mirin (Japanese sweet wine)
2 Tbsp	Low Sodium Soy Sauce

PREPARATION:

- In a small sauce pot, bring water and salt to a boil.
- Once water is boiling, remove pot from heat and stir in Mirin and low sodium soy sauce.
- Serve warm or cold.

Chef's note: If thickness is desired, add 1 tablespoon of cornstarch to ¼ cup water then add to the sauce. Make sure to bring sauce to a boil for cornstarch to activate and thicken.

Number of servings:	8
Serving Size:	1 oz. or 2 Tablespoons
Calories:	19
Fat Grams:	0

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