Dipping Sauces

**PLUM DIPPING SAUCE**

1 cup (250 mL) plum jam
1/3 cup (75 mL) dry sherry
1/2 tsp (2 mL) cloves
1/4 tsp (1 mL) cinnamon

1 1/2 tsp (7 mL) dry mustard
1 clove garlic, crushed
Freshly ground pepper

Puree all ingredients except pepper in a blender or food processor until smooth. Season to taste with pepper. Sauce may be prepared and refrigerated for up to 2 days. Makes 1 1/3 cups (325 mL).

**PEPPER JELLY SAUCE**

1 cup (250 mL) red pepper jelly
2 tbsp (25 mL) cornstarch
1 tsp (5 mL) salt
1/2 tsp (2 mL) ground ginger

1/2 tsp (2 mL) garlic powder
1/8 tsp (0.5 mL) hot pepper sauce
2/3 cup (150 mL) cranberry cocktail

Combine all ingredients except cranberry cocktail in a medium saucepan. Gradually stir in cranberry cocktail. Bring to a boil over medium heat, stirring constantly. Cook, stirring constantly, until thickened, about 1 - 2 minutes. Serve as a dip for hot meat or poultry. Do not freeze.

**APRICOT DIPPING SAUCE**

1 3/4 cups (425 mL) sieved apricot jam
3 tbsp (40 mL) finely chopped green onion
2 tbsp (25 mL) soy sauce

1 tbsp (15 mL) fresh lime or lemon juice
1/8 tsp (0.5 mL) hot pepper sauce

Combine all ingredients in a saucepan. Cook and stir over medium heat until bubbly and heated through. Serve immediately. Do not freeze. Serve as a dip for hot meat, shrimp or poultry. Makes 2 cups (500 mL).

**CHIMICHURRI SAUCE**

1/2 cup (125 mL) olive oil
1/2 cup (125 mL) fresh parsley leaves
2 tbsp (25 mL) fresh lemon juice
2 tbsp (25 mL) fresh oregano leaves

4 cloves garlic, peeled
3/4 tsp (3 mL) salt
1/2 tsp (2 mL) freshly ground pepper
1/4 tsp (1 mL) cayenne pepper

Combine all ingredients in a food processor or blender and process until smooth. Makes 1 cup (250 mL).

**SWEET HOT MUSTARD SAUCE**

3 tbsp (40 mL) dry mustard
3 tbsp (40 mL) rice vinegar or white wine vinegar
2 tbsp (25 mL) water

1 tbsp (15 mL) flour
3 tbsp (40 mL) sugar
1/4 cup (50 mL) butter, cut into small chunks

Combine mustard, vinegar and water in a nonreactive saucepan; let stand 10 minutes. Combine flour and sugar. Add to mustard mixture along with butter. Stir constantly over medium heat just until boiling. Serve hot, warm or cool. Sauce may be prepared and kept refrigerated for up to 1 week. Makes about 3/4 cup (175 mL).
GINGER DIPPING SAUCE

2 pieces (1 inch/2.5 cm) fresh ginger, peeled  
2 cloves garlic  
1/4 cup (50 mL) sugar  
1/4 cup (50 mL) soy sauce  
2 tbsp (25 mL) vinegar

2 tbsp (25 mL) ketchup  
2 tbsp (25 mL) water  
1 tsp (5 mL) dry mustard  
1/4 tsp (1 mL) sesame oil

In a food processor with machine running, drop ginger and garlic through feed tube and mince finely. Add remaining ingredients and blend 30 seconds, stopping once to scrape down sides of bowl. Transfer dipping sauce to small bowl. Cover tightly and refrigerate for up to 24 hours or freeze for up to 3 weeks. Makes about 1 cup (250 mL).

PEANUT SAUCE

1 tsp (5 ml) oil  
1/4 cup (50 mL) coarsely chopped onion  
1 tsp (5 mL) minced fresh ginger  
Dash cayenne pepper

1/2 cup (125 mL) creamy or chunky peanut butter  
1 cup (250 mL) water  
1 tbsp (15 mL) soy sauce

In a saucepan, heat oil over medium heat; add onion, ginger and cayenne. Cook, stirring frequently, 1 minute. Stir in peanut butter. Gradually stir in water and soy sauce until well blended. Bring to boil, stirring constantly, until mixture thickens. Serve hot or at room temperature.

GUACAMOLE SAUCE

1 ripe avocado, halved, pitted and peeled  
1/4 cup (50 mL) fresh lime juice  
2 tsp (10 mL) finely chopped seeded jalapeno pepper

1/2 tsp (2 mL) salt  
1 clove garlic, crushed  
2/3 cup (150 mL) sour cream

Place all ingredients except sour cream in a mini food processor; process until smooth. Add sour cream and process until blended. Serve with beef or fish. Makes about 1 cup (250 mL).  
**Cook's Note:** Hot peppers cause severe skin and eye irritation. Wear rubber gloves when handling hot peppers and avoid touching any exposed skin.

HOISIN GARLIC SAUCE

1 tsp (5 mL) oil  
2 cloves garlic, finely chopped  
1/2 cup (125 mL) beef broth  
1/4 cup (50 mL) hoisin sauce

1 tbsp (15 mL) red wine vinegar  
2 tsp (10 mL) Dijon mustard  
1 tsp (5 mL) tomato paste

Heat oil in a small saucepan over medium heat. Add garlic and saute for 1 minute. Add remaining ingredients (broth through tomato paste) and bring to a boil. Reduce heat and simmer, stirring occasionally, until thickened. Serve warm.