

Scallion Ginger Sauce

By Sarah Ross

Ingredients

4 bunches scallions
one 4" piece of ginger, about 4 oz
2 ½ teaspoons kosher salt
1 ½ teaspoons white sugar
¾ cup safflower or other neutral oil

Preparation

Finely mince the white and pale green parts of the scallions. (If you use a food processor or blender they get slimy, so pull out your sharpest knife for this job.)

Peel and then grate or mince the ginger. (I use my mini food processor for this but a knife will do the job quickly.)

Combine all ingredients in a bowl and stir to dissolve the salt and sugar. Let the sauce sit for 10 minutes before using.

Yields 2 cups. Store leftovers in the refrigerator for up to 10 days.

