

Scallion and Ginger Sauce

This is a very simple recipe for an Asian inspired condiment. Only two ingredients...green onion or scallion and ginger...great on almost everything.



I am so excited to start this new blog...the transition to have all the posts from Simple Recipes [dot] Me transferred to Color Your Recipes was smoother than I thought, thanks to the people behind me.

Thank you all for the comforting and encouraging words, they sure mean a lot to me. Although I cannot see you I hear you and carry your words in my heart...I never thought I would feel

so close to all my virtual friends.

To celebrate the new start, I have for you a very simple and tasty condiment that I use quite often and always glad to have it handy.

Green onion (or scallion) and ginger is a very popular combination for many Asian dishes. This sauce is used over steamed chicken or fish...most of the time the finely shredded green onion and ginger are place of top of the already steamed chicken or fish and you get the sizzling after pouring hot oil on it. More ingredients can be added, like soy sauce, cooking wine or chili.

On the other hand, many Chinese restaurants serve steamed or boiled organic chicken with this sauce on the side, and I must tell...this sauce is so good that I see everyone topping the chicken with this simple sauce, almost forgetting that the main component of the dish is the chicken...my son, adds this sauce to everything...even on the battered fried fish sticks...

As I mention above, I love to have this sauce in the fridge and I top on steamed fish, vegetables, omelet...practically everywhere that needs a kick in flavor.

Okay, after a big introduction to this simple recipe for green onion and ginger sauce here is the recipe. Please keep in mind that you can add more or less of each ingredients according to your palate...I invite you to Color Your Recipe!

Oh! One more thing, I grow my own green onion, so if you care for growing your own, you can find some tips at Simple Ideas, Growing Green Onion and even in water.

Finally to the recipe...

Ingredients:

- 1 bunch green onion, washed and dried
- Approximately 1 ½ oz ginger peeled

- $\frac{1}{2}$ cup canola oil or any tasteless vegetable oil
- 1 tablespoon salt





Method:

Cut the green onion into approximately 1 inch and place in the food processor (I used the small one) and pulse until finely chopped. Set aside in a heat proof bowl.

Cut the ginger into small chunks and chop on the food processor until finely chopped, place to the same bowl as the chopped green onion. Add the salt and mix.

In a small pan heat the canola oil until almost smoking.

Place the bowl with the mix of green onion and ginger on a heat safe place and carefully pour the almost smoking oil onto it. BE CAREFUL* since it will be a lot of splash and sizzling. Once the sizzling “calms” down, mix gently and let it cool.

(*) I usually place the bowl in the kitchen sink before adding the hot oil so the mess is contained and easily cleaned.

Pour into an airtight container and store in the fridge. Use as you like.







I hope you give this Asian inspired simple recipe a try.



Did you know that ginger is widely used to treat nausea and vomiting? Moreover, ginger not only is used as food and drink flavoring, as well as ingredients in antacid, laxative and anti-gas medication.

Have a great week and thank you for visiting Color Your Recipes!