

FIG POMEGRANATE HOISIN SAUCE RECIPE

2/3 c **Emily G's Fig Pomegranate Jam**
2 T water
3 T chile black bean sauce (regular black bean sauce for a milder sauce)
2 T soy sauce
1 T rice vinegar
1/2 t sesame oil
1/2 t five spice powder

Place all ingredients in a blender and blend until smooth. Place into a 12 oz glass mason jar and refrigerate.

Option: Great as a dipping sauce for steamed or fried Chinese dumplings, as a glaze or sauce for duck, or the perfect condiment for pork belly bao

Recipe Contributed by:
Lyndsey Pearson, Simply Served



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