

How to Make Classic Ginger Scallion Sauce That Elevates Everything

Your Go-To Condiment for Adding Umami to Everything



OVEN
350°F

TIME
15 min

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INGREDIENTS

1 cup scallions (green onions), finely chopped
... cup fresh ginger, finely minced
3 cloves garlic, finely minced
¾ cup neutral oil (canola or grapeseed)
2 tablespoons sesame oil
2 tablespoons soy sauce
1 tablespoon rice vinegar
1 teaspoon sugar
½ teaspoon white pepper
... teaspoon salt (or to taste)

DIRECTIONS

- 1.** Step 1: Prep the Aromatics: In a heatproof bowl, combine finely chopped scallions and minced ginger.
- 2.** Step 2: Heat the Oil: In a small saucepan, heat ¾ cup neutral oil until it's shimmering and just starting to smoke-about 350°F (175°C).
- 3.** Step 3: Pour & Sizzle: Carefully pour the hot oil over the scallion-ginger mix. It will sizzle instantly, lightly cooking the aromatics and releasing that irresistible aroma.
- 4.** Step 4: Add Garlic: Immediately stir in the minced garlic so it cooks in the residual heat without burning.
- 5.** Step 5: Season It: Add the sesame oil, soy sauce, rice vinegar, sugar, white pepper, and salt. Mix well to combine.
- 6.** Step 6: Let It Rest: Let the sauce sit for at least 15 minutes before using-this helps the flavors meld beautifully.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-classic-ginger-scallion-sauce-that-elevates-everything/>