

Plum & Five-Spice Sauce

pictured on page 189

Great with egg rolls, dumplings, potstickers, or shrimp.

PREP 5 minutes

MAKES about 1 cup

1 jar (12 ounces) plum jam or preserves (about 1 cup)

2 tablespoons soy sauce

1 tablespoon seasoned rice vinegar

½ teaspoon Chinese five-spice powder

In small bowl, with wire whisk, mix all ingredients until well combined. If not serving right away, cover and refrigerate up to 1 week. Serve at room temperature.

■ Each teaspoon: About 20 calories, 0 g protein, 5 g carbohydrate, 0 g total fat, 0 g fiber, 0 mg cholesterol, 55 mg sodium.