

Asian Vegetables with Sesame Dipping Sauce

Tools Cooks Love | February 2008



Jee Levin's quick dip—made in the food processor—adds great flavor to her Asian-inspired crudité's platter.

PREP: 15 MINUTES CHILL: SEVERAL HOURS

11–12 GARLIC CLOVES, PEELED

1 CUP PACKED FRESH CILANTRO LEAVES

$\frac{3}{4}$ CUP TAHINI (SESAME-SEED PASTE)

$\frac{2}{3}$ CUP SOY SAUCE

$\frac{1}{3}$ CUP SWEET RICE WINE (MIRIN)

$\frac{1}{4}$ CUP SESAME OIL

3 TBSP. RICE VINEGAR

3 TBSP. HONEY

1 TBSP. HOT CHILI OIL

ASSORTED VEGETABLES, SUCH AS SLICED CARROTS, WAFFLE-CUT DAIKON, SLICED LOTUS ROOT, JULIENNE CUCUMBER STICKS, SLICED RED SWEET PEPPER, AND ZUCCHINI AND SUMMER SQUASH STRIPS TIED WITH THIN CARROT STRIPS.

Place all ingredients except vegetables in a food processor. Cover; process until smooth. Transfer mixture to a medium bowl. Cover and chill several hours before serving.

Serve as a dipping sauce for assorted vegetables. Any remaining sauce can be transferred to a storage container and chilled for up to 1 week. Stir before using. Makes 2 $\frac{1}{2}$ cups dip (about 20 servings).

Per serving dip: 116 cal., 8 g fat (1 g sat. fat), 0 mg chol., 501 mg sodium, 8 g carbo., 1 g fiber, 3 g pro.

COOK: Jee Levin TOOL: Mandoline Slicer

Jee Levin lives in New York City and artfully prepares and styles food for photography. She loves to cook for friends and family, including her toddler son.

The mandoline Jee used to create her Asian vegetable platter is the LaMandoline, made in France by de Buyer. It comes with five interchangeable blades for slicing ingredients into a variety of shapes and thicknesses. \$160; williams-sonoma.com.