

Dipping/Finishing Sauce: Peruvian

February 8th, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:00

This spicy dipping sauce is easy to make and is perfect for Peruvian Roast Chicken, Peruvian Chicken Wings, Cauliflower Crowns, or Baked Cheese Balls. Although this Dipping Sauce would traditionally include Mayonnaise instead of Greek Yogurt, the Yogurt is healthier, and in my opinion, will provide a better flavor. Traditionally, this dipping sauce would include a pepper called Aji Amarillo that may prove challenging to find in the US. As a replacement, you can use Srirachi Garlic sauce instead. Like most yogurt sauces, this sauce will taste better if it is refrigerated overnight so that the flavors can mix together.

Ingredients:

1 Clove (1/2 Teaspoon) Garlic, finely minced or 1/8 Teaspoon Garlic Powder

1/2 Lime, juiced (1 Tablespoon or 1/2 fluid ounce)

2 Tablespoons (1/4 Ounce) Fresh Cilantro, finely chopped

2 Tablespoons (1/4 Ounce) Fresh Mint Leaves, finely chopped

1 Cup (8 Oz) Plain Greek Yogurt

2 Tablespoons Olive Oil

Aji Amarillo or Srirachi Garlic (to taste)

Directions:

In a small bowl, mix all the ingredients until fully integrated.

Refrigerate up to 5 weeks.