

Ginger-scallion sauce

Adapted from <https://www.splendidtable.org/recipes/francis-lam-s-ginger-scallion-sauce>

NOTE: Be sure to use a large bowl -- bigger than you would think -- because you will be adding hot oil to the scallions and ginger, which will bubble up like lava. Get an adult to do this and don't stand too close!

Ingredients

50g ginger (about a 7cm piece), peeled and cut into 1cm chunks

170g scallions or spring onions (1 large or 2 small bunches), cut into 2cm lengths

2 teaspoons sea salt, plus more to taste

1 cup peanut oil or coconut oil

Instructions

1. Finely grate ginger or chop it finely with a knife. Scrape it into a large, tall, heatproof bowl (see note above).
2. Finely slice, then chop the scallions until they are the same size as the ginger. Scrape them into the bowl with the ginger.
3. Salt the ginger and scallions and stir it well. It should taste a little too salty.
4. Heat the oil in a pan until very hot, then pour it into the large bowl with the ginger and scallions. Stir lightly. Let cool to room temperature and serve. Keeps 2-3 weeks covered and refrigerated.