

Tuk Meric Pepper Dipping Sauce

Ingredients:

- 2 tablespoons INDIA TREE Tellicherry Peppercorns
- 1 teaspoon INDIA TREE Brazilian Sea Salt
- 1/2 teaspoon INDIA TREE Demerara Sugar
- 1 pinch INDIA TREE Hot Chile Flakes
- 1 fresh lime, juiced (1/4 cup)

Instructions:

1. Lightly toast peppercorns in a dry skillet.
2. Crush the peppercorns with a mortar and pestle or grind in a mill on medium setting.
3. Combine crushed/ground pepper with the remaining ingredients in a measuring cup and stir until sugar and salt have dissolved.
4. Pour sauce into individual small dipping bowls. Serve with strips of grilled beef, chicken or shrimp.

