

Simple Stir-Fry Sauce

- ½ cup chicken broth
- 1 tsp fresh ginger, grated or finely minced
- 1 tsp soy sauce
- 1 tsp oyster sauce
- 1½ tsp sugar
- ½ tsp rice vinegar
- Hot sauce to taste (optional)
- 1 Tbsp water
- 1 tsp cornstarch
- ½ tsp sesame oil

1. Combine broth, ginger, soy sauce, oyster sauce, vinegar, sugar, and hot sauce in a small saucepan or skillet and bring to a boil.*
2. Blend water and cornstarch in a cup; add to saucepan. Cook and stir until sauce boils and thickens slightly. Stir in sesame oil.

*NOTE: If preparing stir-fry at the same time, combine ingredients from Step 1 in a small bowl, add to stir-fry and bring to a boil. Continue with Step 2.