



Asian Sauce

INGREDIENTS:

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|---------|-----------------------|
| ½ cup | Hoison sauce |
| 1/4 cup | Soy sauce, low sodium |
| ½ tsp. | Sesame oil |
| ½ tsp. | Sugar |
| 3 each | Garlic cloves, minced |
| 1 tsp. | Ginger, fresh, minced |

PREPARATION:

- Mince ginger and garlic in food processor.
- Sauté ginger and garlic in small sauce pot.
- Then add the remaining ingredients.
- Bring to simmer and cook 15 minutes.
- Use this as a marinade or sauce for fish, chicken, beef or pork.

Number of Servings: 6

Serving Size: 2 T.

Calories: 50

Fat: 0

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