



Asian Sauce

INGREDIENTS:

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

