

BEST Chinese Black Bean Sauce

Yield: 18 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-chinese-black-bean-sauce>

Ingredients:

- 3 tablespoons fermented black beans soaked in water about an hour then rinsed and drained, if you prefer a stronger and saltier flavor...
- 2 tablespoons oil
- 2 tablespoons minced garlic finely
- 2 tablespoons finely minced ginger
- 2 green onions finely chopped
- 1/2 cup vegetable broth
- 2 tablespoons Chinese rice wine or dry sherry
- 1 tablespoon soy sauce
- 1 teaspoon sugar
- 1/2 teaspoon rice vinegar
- 1 teaspoon red pepper sauce or sambal oelek for heat, optional
- 1 1/2 teaspoons cornstarch dissolved in 1 tablespoon water

Nutrition:

1. Calories: 25 calories
2. Carbohydrate: 2 grams
3. Fat: 1.5 grams
4. Sodium: 85 milligrams

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