

Szechuan Sauce

Yield: 8 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/szechuan-sauce-chinese-chicken-recipe>

Ingredients:

- 1 teaspoon Szechuan peppercorns or sub black peppercorns
- 1/4 cup soy sauce GF Liquid Aminos see notes.
- 3 tablespoons honey or sub maple syrup, coconut sugar, brown sugar or sugar alternative
- 1 tablespoon sesame oil
- 1 tablespoon rice wine vinegar or black vinegar
- 1 tablespoon Chinese cooking wine shaoxing or mirin, both optional
- 3 garlic cloves finely minced, use a garlic press
- 2 teaspoons fresh ginger finely minced, or use ginger paste
- 1 tablespoon garlic chili paste
- 1 teaspoon chili flakes
- 1/2 teaspoon Chinese five-spice
- 3 teaspoons corn starch to thicken, see notes., optional

Nutrition:

1. Calories: 50 calories
2. Carbohydrate: 9 grams
3. Fat: 2 grams
4. Protein: 1 grams
5. Sodium: 450 milligrams
6. Sugar: 7 grams

Thank you for visiting our website. Hope you enjoy Szechuan Sauce above. You can see more 19 szechuan sauce chinese chicken recipe Experience flavor like never before! to get more great cooking ideas.