

BEST Authentic Homemade Hoisin Sauce

Yield: 4 min
Total Time: 15 min

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

Ingredients:

- 1/3 cup dark brown sugar
- 2 tablespoons water
- 3 tablespoons black bean sauce Homemade Chinese
- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 4 prunes
- 1/2 teaspoon sesame oil
- 1/2 teaspoon Chinese five-spice powder Homemade

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 31 grams
3. Fat: 1 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. Sodium: 650 milligrams
7. Sugar: 25 grams

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