

# Thai Sweet Hot Garlic Sauce (Nahm Jeem Gratieen)

Yield: 4 min  
Total Time: 45 min

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

## Ingredients:

- 1 head garlic minced
- pepper flakes Red chile, to taste, I used Pakastani ones from Penzey's, i.e., the hottest ones, and I throw in 1-2 tablespoons, wherea...
- 1 cup white vinegar cider vinegar will work as well
- 1 cup water
- 2 cups sugar
- 1 teaspoon salt
- 3 tablespoons neutral oil depending on pan and to taste—will be easier of course with more oil
- 5 scallions roughly chopped, white and green parts separated, the Thai would leave the white parts longer but I like them a bit smaller
- 8 cloves garlic minced
- mushrooms quartered if small to medium, “sixthed” if larger, crimini, button, straw or shitake are all fine
- 1 bell pepper sweet, sliced and then chopped in half
- chicken Shredded, from rotisserie chicken
- carrots sliced into medallions
- broccoli florets I use frozen and add near to the end
- 1/2 pineapple chopped, or one can, stored in juice, is fine too
- hothouse cucumber peeled and seeded and sliced into half medallions, or use baby cukes, in which case do not bother peeling or seeding
- grape tomatoes or tomato wedges
- 1 1/2 tablespoons fish sauce
- 1 tablespoon oyster sauce
- 1 tablespoon ketchup
- 3 tablespoons dipping sauce Thai Sweet Hot Garlic

## Nutrition:

1. Calories: 1050 calories
2. Carbohydrate: 125 grams
3. Cholesterol: 245 milligrams
4. Fat: 23 grams
5. Fiber: 4 grams
6. Protein: 80 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 1770 milligrams
9. Sugar: 115 grams

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