

# Chinese White Sauce

Yield: 4 min  
Total Time: 6 min

Recipe from: <https://www.recipeschoose.com/recipes/shrimp-chinese-recipe-white-sauc>

## Ingredients:

- 3 cups stock – chicken or vegetable stock
- 3 1/2 tablespoons cornstarch
- 1 tablespoon Shaoxing wine – substitute with mirin or cooking wine
- 1 tablespoon toasted sesame oil
- 4 cloves garlic – minced
- 1 teaspoon ginger – grated
- 1 teaspoon sea salt
- 1/2 teaspoon sugar

## Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 5 milligrams
4. Fat: 5 grams
5. Protein: 6 grams
6. Sodium: 850 milligrams
7. Sugar: 4 grams

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