

Real Chinese All Purpose Stir Fry Sauce

Yield: 12 min
Total Time: 20 min

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

Ingredients:

- 1/4 cup light soy sauce Note 1
- 1/4 cup soy sauce all purpose, I use Kikkoman all purpose, or use more light soy sauce, Note 1
- 1/2 cup oyster sauce
- 1/4 cup wine Chinese, or dry sherry, Note 5
- 1/4 cup cornstarch / cornflour
- 1 tablespoon sugar
- 2 tablespoons sesame oil toasted
- 2 teaspoons ground white pepper I sometimes use 1 tbsp, I like the spiciness!
- garlic minced or finely sliced
- ginger minced or finely sliced
- chillies Fresh, minced or finely sliced
- Sriracha
- bean paste
- sweet chilli sauce
- water Substitute the, with pineapple or orange juice
- rice vinegar for a touch of tartness
- fresh cilantro
- Thai basil
- garlic
- chives
- 1 pinch Chinese five spice powder

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 8 grams
3. Fat: 2.5 grams
4. Fiber: 1 grams

5. Protein: 1 grams
 6. Sodium: 990 milligrams
 7. Sugar: 2 grams
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