

Homemade General Tso Sauce

Yield: 2 min
Total Time: 25 min

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

Ingredients:

- beef flank steak or short ribs – thinly sliced, 1/8 to 1/4-inch thick, or cut to strips
- chicken skinless boneless breast or thigh – Diced to 1-inch pieces, or sliced to 1/4-inch thick
- pork tenderloin or loin – thinly slice, 1/8 to 1/4-inch thick, or cut to strips
- shrimps – peeled and deveined
- tofu firm or extra firm – Diced to 1/2 to 2/3 inch pieces
- 3/4 cup chinkiang vinegar or rice wine, or balsamic vinegar, *footnote 1
- 1/2 cup Shaoxing wine or dry sherry, or Japanese sake, or stock
- 1/2 cup light soy sauce or soy sauce, or tamari, *footnote 2
- 1/4 cup dark soy sauce or soy sauce, or tamari, *footnote 2
- 1 cup sugar
- 3 tablespoons cornstarch
- chicken stock Add right before using the sauce
- 1/3 cup chicken stock stock, or vegetarian stock, or water
- 2 tablespoons chinkiang vinegar or rice vinegar, or balsamic vinegar
- 2 tablespoons Shaoxing wine or dry sherry, or Japanese sake, or stock
- 1 tablespoon light soy sauce or soy sauce, or tamari for gluten-free sauce
- 1 tablespoon dark soy sauce or soy sauce, or tamari for gluten-free sauce
- 1/4 cup sugar
- 2 teaspoons cornstarch
- 2 teaspoons oil
- 1 tablespoon garlic minced
- 2 teaspoons ginger minced