

Master stock - Chinese

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-masre-stock-recipe>

Ingredients:

- 2 liters water
- 1 cup light soy sauce
- 1 cup Shao xing wine
- 150 grams yellow rock sugar crushed
- 1/3 cup ginger sliced
- 4 garlic cloves crushed
- 6 onions green, spring, washed and trimmed
- 1/2 teaspoon sesame oil
- 4 star anise
- 2 cassia bark or 1 cinnamon stick
- 3 pieces dried mandarin peel or orange peel*

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 29 grams
3. Fat: 1 grams
4. Fiber: 6 grams
5. Protein: 7 grams
6. Sodium: 3630 milligrams
7. Sugar: 8 grams

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