

# Authentic Szechuan Sauce

Yield: 4 min  
Total Time: 20 min

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

## Ingredients:

- 1 teaspoon Szechuan peppercorns or sub black peppercorns
- 1/4 cup soy sauce GF Liquid Aminos
- 3 tablespoons honey maple syrup, coconut sugar, brown sugar or sugar alternative
- 1 tablespoon sesame oil
- 1 tablespoon rice wine vinegar or black vinegar
- 1 tablespoon Chinese cooking wine shaoxing or mirin, both optional
- 3 garlic cloves finely minced, use a garlic press
- 2 teaspoons fresh ginger finely minced, or use ginger paste
- 1 tablespoon garlic chili paste
- 1 teaspoon chili flakes
- 1/2 teaspoon Chinese five-spice
- 3 teaspoons corn starch to thicken, see notes., optional

## Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 18 grams
3. Fat: 3.5 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. Sodium: 900 milligrams
7. Sugar: 13 grams

---

Thank you for visiting our website. Hope you enjoy Authentic Szechuan Sauce above. You can see more 19 chinese szechuan sauce recipe Prepare to be amazed! to get more great cooking ideas.