

# Chinese Garlic Sauce for Stir-Fries

Yield: 7 min  
Total Time: 25 min

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

## Ingredients:

- 2 tablespoons rice vinegar
- 2 tablespoons granulated sugar
- 1 tablespoon light soy sauce
- 1 tablespoon dark soy sauce
- 2 teaspoons Chinese rice wine or dry sherry
- 1/2 teaspoon chili sauce or according to taste
- 1/4 teaspoon sesame oil
- 1 1/2 teaspoons cornstarch
- 1 tablespoon water
- 1 tablespoon vegetable oil or peanut oil
- 4 cloves garlic finely chopped; 4 teaspoons or 1 1/2 tablespoons chopped garlic

## Nutrition:

1. Calories: 45 calories
2. Carbohydrate: 5 grams
3. Fat: 2 grams
4. Sodium: 260 milligrams
5. Sugar: 4 grams

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