

## All Purpose stir fry sauce

1.  $\frac{2}{3}$  cup soy sauce
2.  $\frac{1}{2}$  cup chicken broth
3.  $\frac{1}{3}$  cup rice wine
4. 3  $\frac{1}{2}$  tablespoons sugar
5. 1 tablespoon sesame oil
6.  $\frac{1}{4}$  teaspoon white pepper
7. 2 tablespoons cooking oil
8. 1 tablespoon minced garlic
9. 1 tablespoon minced ginger
10. 2 tablespoons cornstarch
11.  $\frac{1}{4}$  cup water

1. In a bowl, combine soy sauce, broth, rice wine, sugar, sesame oil and white pepper. (See note in intro about the soy sauce).
2. Dissolve the cornstarch in  $\frac{1}{4}$  cup water.
3. Heat a pan over high heat; add the cooking oil, swirling to coat; add the garlic and ginger; cook, stirring, until fragrant, about 15 seconds.
4. Add the soy sauce mixture; bring to a boil.
5. Reduce heat to medium and cook for 1 minute.
6. Add the cornstarch solution and cook, stirring, until the sauce boils and thickens.