

Stir Fry Sauce

YIELD 3 cups

- 2-3 tablespoons cornstarch
- 1/4 cup brown sugar, packed
- 1/4 teaspoon ground ginger (or a bit of fresh minced ginger)
- 2 cloves garlic, minced
- 1/2 cup soy sauce or 1/2 cup tamari soy sauce
- 1/4 cup cider vinegar or 1/4 cup white vinegar
- 1/2 cup water
- 1 1/2 cups vegetable broth or 1 1/2 cups beef broth or 1 1/2 cups chicken broth
(I use chicken broth if my stir fry will have

1. Combine all ingredients in a large glass jar with a lid.
2. Screw lid on.
3. Shake well.
4. Can store in fridge up to 2 weeks.
5. Shake well before using.
6. To use sauce: stir fry your vegetables and meat as desired, add appropriate amount of sauce, bring to a boil, boil for 1 minute or until slightly thickened.