



Recipes



This sauce is a great finishing touch for any stir fry. Try with chicken and peapods, beef and broccoli or pork and peppers.

Asian Stir-Fry Sauce

Makes about 1 1/2 quarts

- 1/2 cup Argo® Corn Starch
- 3/4 cup brown sugar
- 1/2 teaspoon Durkee® Crushed Red OR Cayenne Pepper
- 16 fl. oz. Karo® Light Corn Syrup
- 16 fl. oz. soy sauce
- 4 fl. oz. dry sherry
- 2 fl. oz. sesame oil
- 2 fl. oz. rice vinegar
- 1/4 cup minced fresh ginger
- 2 Tbsp. minced fresh garlic

Combine corn starch, brown sugar and crushed red pepper in a large saucepan. Add remaining ingredients; stir well.

Cook over medium heat, stirring occasionally until mixture comes to a boil. Boil for 2 to 3 minutes until thickened to a syrup-like consistency.

Toss with a favorite stir-fry just before serving. Try chicken, peapods, carrots and onions OR beef and broccoli OR pork, peppers and pineapple. Also delicious as a glaze for grilled meats. Refrigerate sauce for up to 2 weeks.