

Sweet and Sour Stir-Fry Sauce

Swick

Serves 2 | Active Time: 10 minutes | Total Time: 10 minutes

Step 1: Preparing the Sweet & Sour Sauce

- 4 tbsp chicken stock
- 1 1/2 tsp dark (black) soy sauce
- 1 1/2 tsp sesame oil
- 1 1/2 tbsp rice vinegar
- 1 1/2 tbsp ketchup
- 3/4 tbsp sugar
- 1 1/2 tsp soy sauce
- 1 1/8 tsp cornstarch
- 1/4 tsp kosher salt

To prepare the sauce, mix all of the ingredients together, making sure that the cornstarch has completely dissolved. Set aside.

Note: Each stir-fry portion normally takes about 2 to 3 tablespoons of sauce. Scale the recipe to suit your needs. This sauce can be stored in the refrigerator for a few days.