

'Oyster'-Chili Stir-Fry Sauce

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 5 minutes

Step 1: Preparing the Sauce

- 2 tbsp mushroom flavored oyster sauce (or regular oyster sauce) To prepare the sauce, simply mix the ingredients together.
- 2 tbsp Shao Hsing rice wine (or dry sherry) This sauce is enough for 2 stir-fry servings. The recipe can be increased to suit your needs.
- 2 tbsp soy sauce
- 1 tbsp sambal oelek This sauce can be stored in a tightly-sealed container in the refrigerator for quite some time, so it is worth it to make a large batch to use whenever needed.