

Dragon Sauce

Ingredients:

- 2 tbsp healthy oil
- 1 tbsp ginger garlic paste
- 2 tbsp white vinegar
- 1 tbsp fishy sauce
- 2 tbsp soy sauce
- 2 tbsp tomato paste or sauce
- 1/4 cup water
- 1 tsp red chili flakes
- 1/2 tbsp cornstarch

Directions:

1. Saute ginger and garlic until fragrant. 2-3 minutes.
2. Combine all liquids and chili flakes in cup, then add to saute. Mix well and let simmer 3-5 minutes.
3. Create slurry of cornstarch with cold/room temp water. Stir in to liquid slowly. Wait 2-3 minutes for sauce to thicken.

May be served once cool, or added to stir-fry for sauce.

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