

Dragon Sauce Ingredients: • 2 tbsp vegetable oil • ½ inch piece of fresh ginger, minced • 1 large garlic clove, minced • 1 tbsp cornstarch • 4 tbsp water • 1 tsp chili flakes • 2 tbsp white vinegar • 3 tbsp honey • 2 tbsp soy sauce (gluten-free if needed) • 2 tbsp tomato paste Directions: 1. Heat the vegetable oil in a small saucepan over medium heat. Add the minced ginger and garlic, and sauté until fragrant, about 1-2 minutes. 2. In a separate small bowl, mix the cornstarch with the water to create a slurry. 3. Add the chili flakes, white vinegar, honey, soy sauce, and tomato paste to the saucepan. Stir well to combine. 4. Bring the mixture to a simmer, then slowly stir in the cornstarch slurry. Continue to cook for 2-3 minutes, or until the sauce thickens. 5. Once thickened, remove from heat. Let the sauce cool slightly before serving.

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Last update: **2024/11/17 09:59**

