

Homemade Asian Sauces for your Favorite Asian Dish



Teriyaki Sauce

Ingredients:

1/2 cup soy sauce
1/4 cup brown sugar
1 1/2 teaspoons fresh ginger ,minced
1 teaspoon garlic ,minced
1 tablespoon honey or sweetener of choice
1 teaspoon sesame oil
3 tablespoons mirin
1/4 cup water mixed with 3 teaspoons cornstarch

Teiyaki Sauce Instructions: Combine all ingredients in a small saucepan, bring to a boil, reduce heat and simmer for about 4 minutes. Remove from heat and let cool.

Store in the fridge for up to a week. Makes about 1 1/4 cups teriyaki sauce.

Orange Sauce

Ingredients:

1 cup orange Juice
1/4 cup brown sugar
2 tablespoons rice vinegar
1/4 cup soy sauce
1 tablespoon fresh ginger minced
2 cloves garlic finely diced
1 teaspoon red pepper flakes
1 orange zested
1 tablespoon cornstarch

Orange Sauce Instructions: Add orange juice, white and brown sugar, rice vinegar, soy sauce, ginger, garlic, and red chili flakes to a medium saucepan. Stir and cook for 3 minutes over medium heat.

Whisk one tablespoon of cornstarch with 2 tablespoons of water to form a slurry in a small bowl. The cornstarch should be fully dissolved.

Add the slurry to the orange sauce and whisk together. Continue to cook for 5 minutes until the mixture begins to thicken.

Once the sauce is thickened, remove from heat and stir in orange zest.

Transfer the sauce in an airtight jar or container once cooled down. Store in the fridge for 1 to 2 weeks, or in the freezer for 2 to 3 month.

Sweet and Sour Sauce

Ingredients:

1 cup canned pineapple juice
3/4 cup light brown sugar
1/3 cup rice vinegar
3 tablespoons ketchup
2 tablespoons soy sauce
1 1/2 tablespoons cornstarch dissolved in 2 tablespoons water

Sweet & Sour Sauce Instructions: Place all of the ingredients, except for the cornstarch slurry, in a small saucepan and bring to a boil. Stir in the cornstarch slurry and simmer for another minute until thickened, stirring constantly.

Let the sauce cool completely and store in an airtight container in the refrigerator where it will keep for 2-3 weeks.

Stir Fry Sauce

Ingredients:

1 1/2 cups chicken broth
1 tablespoon Shaoxing wine
1 tablespoon brown sugar
2 teaspoons sesame oil
1/4 cup soy sauce
2 tablespoons oyster sauce
1/4 teaspoon white pepper
1/4 teaspoon salt

Stir Fry Sauce Instructions: Mix ingredients and use as you Stir Fry.

