



*This sauce is a great finishing touch for any stir fry. Try with chicken and peapods, beef and broccoli or pork and peppers.*

## **Asian Stir Fry Sauce**

Makes about 1-1/2 quarts

### **Ingredients:**

1/2 cup Argo® Corn Starch  
3/4 cup brown sugar  
1/2 teaspoon Durkee® Crushed Red OR Cayenne Pepper  
1 pint Karo® Light Corn Syrup  
1 pint soy sauce  
4 ounces dry sherry  
2 ounces sesame oil  
2 ounces rice vinegar  
1/4 cup minced fresh ginger  
2 tablespoons minced fresh garlic

### **Directions:**

Combine corn starch, brown sugar and crushed red pepper in a large saucepan. Add remaining ingredients; stir well. Cook over medium heat, stirring occasionally until mixture comes to a boil. Boil for 2 to 3 minutes until thickened to a syrup-like consistency.

Toss with a favorite stir-fry just before serving. Try chicken, peapods, carrots and onions OR beef and broccoli OR pork, peppers and pineapple. Also delicious as a glaze for grilled meats. Refrigerate sauce for up to 2 weeks.