

Recipe No. 25/2013

# Chinese Sauce

A super-quick, super-tasty Chinese sauce which may be served with stir fried vegetables, steamed chicken or even to liven up a plain burger. Lookout for next week's recipe where we will be making a stir-fried beef dish in the Thermomix using this sauce.

Makes: 150ml

Preparation time: 3 minutes

## Ingredients

1 garlic clove  
1 spring onion  
1cm piece ginger  
1 chilli (optional)  
50g soya sauce  
30g oyster sauce  
15g sesame oil  
30g rice vinegar  
1 Tbsp sugar

## Method

- Place garlic, onion, ginger and chilli in TM bowl. Chop **5 sec/speed 7**.
- Scrape down sides of bowl. Repeat for a finer texture.
- Add remaining ingredients. Mix **30 sec/speed 7**.
- Bottle in a sterilized bottle. Keeps for at least a week in the refrigerator.

*Once again, our thanks go to Fatima Gomes for sending in this recipe. Fatima is a full time corporate-working Mum with two boys so time is invaluable to her. Fatima says that she has gained many hours a week by investing in her Thermomix.*



Thermomix

Approved Thermomix Distributor of 



**PORT-A-KITCHEN**

An extra pair of hands in the kitchen

Tel: 011 974 1171

[www.sathermomix.com](http://www.sathermomix.com)