

Stir-Fry Sauce Mix

Prep Time: 10 minutes

Yield: 4 cups

1/2 cup Argo® Corn Starch

1/4 cup packed brown sugar

1 1/2 tablespoons minced fresh ginger

4 large cloves garlic, minced

1/4 teaspoon ground red pepper

2/3 cup soy sauce

1/3 cup rice vinegar or rice wine vinegar

1 1/2 cups chicken or beef broth

2/3 cup dry sherry or chicken or beef broth

In 1-quart jar combine cornstarch, brown sugar, ginger, garlic and red pepper. Add soy sauce and vinegar; shake until blended.

Add broth and sherry; shake well.

Store covered in refrigerator up to 2 weeks; shake before using.

TIP: Stir-Fry Sauce Mix may be frozen in tightly covered containers in 3/4-cup portions up to 3 months; thaw and shake before using.