

Chinese All Purpose Stir Fry Sauce:

Makes 3/4 cup

Ingredients:

3/4 cup: Beef Broth
1 Tablespoon Oyster sauce
1 teaspoon soy sauce
1 Tablespoon corn starch
3 Tablespoons water
1/2 teaspoon sugar or sugar substitute

Directions:

In small bowl: whisk together corn starch and water. set aside.

In saucepan over medium heat mix broth, oyster sauce, soy sauce, and sugar together, whisk till combined.

Whisk in the cornstarch mixture.

Heat till boiling and thickened

Removed from heat.

Use in your stir fry dish.