

HOISIN SAUCE

Last Modified: 11/30/2016

PREP: 15 Min
COOK: N/A

F EASY

SAUCE

MAKES 1/2 CUP

QUA	MEASURE	INGREDIENT	PROCESS
4	Tbsp	Soy Sauce (Lee Kum Kee)	
2	Tbsp	Fermented Black Bean Paste (Assi)	
1	Tbsp	Honey	
2	Tsp	Distilled White Vinegar (Heinz)	
1/8	Tsp	Garlic Powder	
2	Tsp	Sesame Oil (La Tourengelle)	
10+/-	Drops	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
1/8	Tsp	Ground Black Pepper	

PREPARATION

FACTOID	This is a "scratch" Hoisin Sauce Recipe - Great tasting, BUT Unless you want preservative free, pick up a bottle of a store brand you like and let it go at that.
TOOLS	1) Small Mixing Bowl 2) Wire Whisk
1	Add all of the listed ingredients in a small mixing bowl and strongly whisk them until mixed well (emulsified) - at first, it seems like they will not mix, but they eventually will if you apply enough elbow grease.
HINTS	This will keep for a week or two while sealed in a glass jar and refrigerated.