

LEMON SAUCE

Last Modified: 11/30/2016

PREP: 15 Min
COOK: 15 Min
STOVETOP

F EASY

SAUCE

MAKES 2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
3	Tbsp	Corn Starch	
1 1/2	Cups	Water	
1/2	Cup	Lemon Juice	
3 1/2	Tbsp	Light Brown Sugar	
3	Tbsp	Honey	
2	Tbsp	Granulated Chicken Bouillon Base (Maggi)	
2	Tsp	Fresh Ginger (Peeled)	Minced

PREPARATION

FACTOID	This is the "traditional" thick, yellow Lemon Sauce served in Asian Restaurants. Usually poured over deep fried breaded and sliced Chicken Breasts or Tenders.
TOOLS	1) Small Saucepan
PREP	DISH 1) Peel and mince the Ginger and set it aside.
1	Combine all of the ingredients in a small saucepan. Cook and stir constantly over medium heat until the Sauce thickens and turns a transparent, bright yellow.
SERVE	Pour generously over the chosen Meat Pieces and serve while hot.