

SESAME GINGER MARINADE

F EASY

Last Modified: 09/17/2014

PREP: 10 Min
COOK: N/A

SAUCE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1/4	Cup	Soy Sauce (Lee Kum Kee)	
1	Tbsp	Fresh Ginger (Peeled)	Grated
1	Tbsp	Sesame Oil (La Tourengele)	
2	Stalks	Green Onions (Greens & Whites)	Thin Sliced
1/4	Tsp	Crushed Red Pepper Flakes	

PREPARATION

FACTOID	This Marinade works well on just about any Meat or Seafood that you want to have an Asian flair. There is enough Salt contained in the Soy Sauce to allow it to be kept tightly sealed & refrigerated for a couple of months. It is also a great Basting Sauce for grilling.
TOOLS	1) Small Mixing & Serving Bowl 2) Wire Whisk
PREP	DISH 1) Peel and grate the Ginger and set it aside. 2) Thinly slice the Green Onions and add them on top of the Ginger.
1	In a small mixing bowl, stir together the Soy Sauce, Ginger, Sesame Oil Red Pepper Flakes and Green Onions.