

STIR-FRY SEASONING

F EASY

Last Modified: 12/05/2016

PREP: 5 Min
COOK: N/A

SEASONING-ASIAN

MAKES 1/2 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1/4	Cup	Granulated Chicken Bouillon Base (Maggi)	
3	Tbsp	Corn Starch	
2	Tbsp	Granulated Sugar	
2	Tbsp	Dried Minced Onions	
2	Tbsp	Dried Minced Garlic	
2	Tsp	Dried Parsley	
1/2	Tsp	Dried Ginger	
1/4	Tsp	Crushed Red Pepper Flakes	
PREPARATION			
NOTE	One tablespoon of the mixture equals one store-bought packet (McCormick, etc.) of Seasoning Mix.		
TOOLS	1) Small Mixing Bowl 2) Wire Whisk		
PREP	None.		
1	In a small mixing bowl, whisk the Bouillon Granules, Corn Starch, Sugar, Onion, Garlic, Parsley, Ginger and Red Pepper until well blended.		
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.		