

## **Asian Stir-Fry Sauce**

Argo Corn Starch

**Preparation Time: 10 minutes**

**Cook time: 5 minutes**

**2 tablespoons corn starch**

**1 tablespoon brown sugar**

**1/8 teaspoon crushed red cayenne pepper**

**1/2 cup light corn syrup**

**1/2 cup soy sauce**

**2 tablespoons dry sherry**

**1 tablespoon sesame oil**

**1 tablespoon rice vinegar**

**1 tablespoon minced fresh ginger**

**2 teaspoons minced garlic**

Stir corn starch, brown sugar and crushed red pepper together in a small saucepan OR 1-quart microwave-safe dish. Add remaining ingredients; stir well.

Cook over medium heat OR microwave on HIGH (100%) power for 2 minutes stirring occasionally. Heat until mixture boils for 1 full minute. Cook and stir an additional 1 to 2 minutes, or until thickened to a syrup-like consistency.

Drizzle over your favorite stir-fry just before serving. Also delicious as a glaze for grilled meats. Store covered in refrigerator for up to 2 weeks.

Yield: 1 1/2 Cups

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Per Serving (excluding unknown items): 742 Calories; 14g Fat (16.4% calories from fat); 8g Protein; 151g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 8436mg Sodium. Exchanges: 3 1/2 Vegetable; 2 1/2 Fat; 9 Other Carbohydrates.