

Hoisin Sauce

About ½ cup

- 56 g molasses
- 2 T + ½ tsp soy sauce
- 2 T creamy peanut butter
- 2 T rice vinegar or white wine vinegar
- ½ tsp garlic powder
- ½ tsp hot sauce (Sriracha)
- 1½ tsp cornstarch



1. In a small saucepan, combine all ingredients except cornstarch. Heat over **medium heat** until the molasses and peanut butter have dissolved.
2. In a small bowl, mix the **cornstarch** with **1½ tsp cold water**. Stir until the cornstarch has dissolved.
3. Increase the heat under the saucepan to **medium-high** and whisk in the cornstarch mixture. Simmer until the mixture begins to thicken, **1-2 minutes**.
4. Remove the sauce from the burner to cool.
(The sauce will continue to thicken as it cools.)

The sauce can be used immediately to marinate meat, as a dip, or sauce for a stir fry.

Store extra sauce in the refrigerator for 1-2 weeks. (The sauce will firm up in the refrigerator, just give it a good stir before using.)