

Asian Sauces

Asian sauces, such as a brown sauce, sweet and sour sauce, and lemon sauce, are thickened with cornstarch instead of flour. Add the cornstarch to cool liquid, then pour the liquid in a hot pan to thicken the sauce.

Brown Sauce Ingredients:

- ¾ cup stock (vegetable, chicken, fish, or beef)
- 1 ¼ Tablespoon oyster sauce
- 1 teaspoon soy sauce
- ½ teaspoon sugar
- 1 Tablespoon cornstarch or potato starch

Sweet and Sour Sauce Ingredients:

- ½ cup pineapple juice
- ¼ cup white vinegar
- ½ cup chicken broth
- ¼ cup sugar
- 1 Tablespoon soy sauce
- 1 Tablespoon cornstarch or potato starch

Lemon Sauce Ingredients:

- 3 Tablespoons lemon juice
- 3 Tablespoons sugar
- 2 Tablespoons soy sauce
- ½ teaspoon sesame oil
- ½ cup chicken broth
- 1 Tablespoon cornstarch

Cooking:

1. Mix all the ingredients in a bowl.
2. Pour the mixture into a medium-hot pan and stir until sauce thickens. The pan can contain meat and/or vegetables that have been cooked in the pan.