

Oriental Spicy Orange Sauce

September 23rd, 2021

Prep Time: 00:00

Cook Time: 00:15

This spicy orange sauce is great with beef and stir-fry vegetables, over chicken, or even whitefish.

Ingredients:

- 1/2 Cup Orange Juice
- 3 Tablespoons Soy Sauce
- 1 Tablespoon Oyster Sauce
- 2 Tablespoons Brown Sugar
- 1 Tablespoon Rice Vinegar
- 1 Tablespoon Ginger, minced
- 2 Teaspoons Sesame Oil
- 1 Garlic Clove, minced
- 1 Tablespoon Cornstarch
- 1 Teaspoon Sriracha Sauce (more or less to taste)

Directions:

In a small container, mix all ingredients (except the Srirachi) and make a Slurry. Mix until fully integrated, ensuring that no lumps remain.

Add the Slurry to the sauce pan and bring to a low simmer. Mix well and simmer for about 2 minutes. Add the Srirachi and stir together. Remove from the heat.

Store refrigerated up to 3 weeks.