

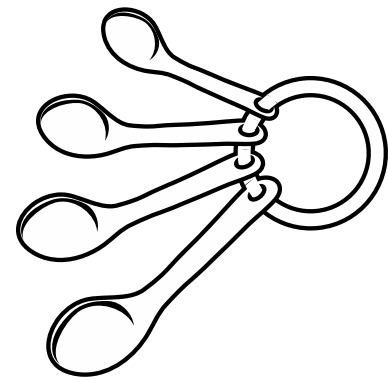
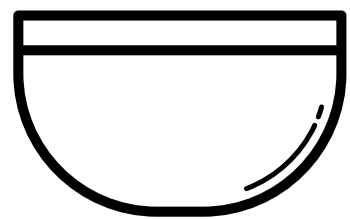
# Create a Recipe

## Build your own stir fry sauce!



1

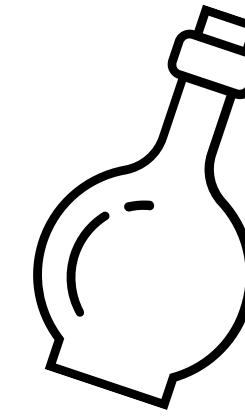
In an empty bowl, add 3 tablespoons of soy sauce or tamari.



4

(Optional) Add 1 tablespoon of:

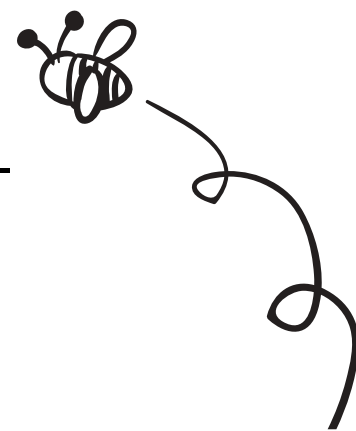
- sesame oil,
- hoisin sauce **or**
- fish sauce



2

Add 2 tablespoons of something sweet (or skip this step if you like your sauce less sweet):

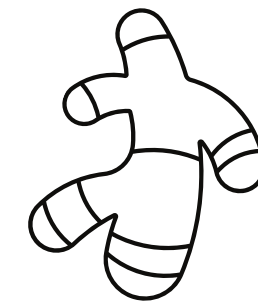
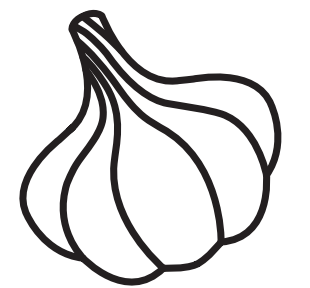
- honey,
- brown sugar,
- maple syrup **or**
- something else sweet: \_\_\_\_\_



5

Add:

- 1 tablespoon of minced garlic,
- 1 tablespoon of minced ginger
- 1 tablespoon of lemon juice, lime juice **or** orange juice



3

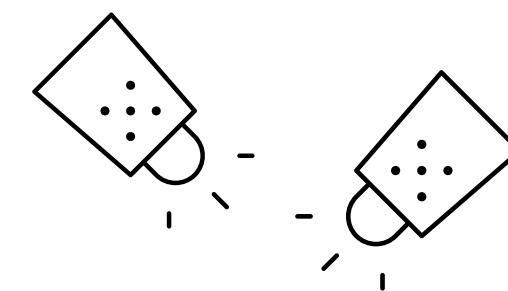
Add 3 tablespoons of an acid:

- white vinegar,
- rice vinegar,
- cider vinegar **or**
- another acid: \_\_\_\_\_

6

Add some seasoning and flavouring:

- salt and pepper,
- chili flakes, **and/or**
- other flavours: \_\_\_\_\_



7

- Mix it all together.
- Taste it, and adjust to your liking.
- Add it to your stir-fry, and enjoy!

Other possible ingredients: stock, coconut milk, corn starch (for thickening), nut butters, tahini... can you think of anything else?

# My Stir Fry Sauce Recipe

What is in your stir fry sauce?

## Equipment needed:

- 1 bowl
- Measuring spoons
- 1 mixing spoon, fork, or whisk
- Tasting spoon

## Ingredients:

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

## Instructions:

1. Measure and prepare all of your ingredients.
2. Mix all ingredients together in bowl.
3. Use a spoon to taste.
4. Adjust the flavours to your liking
5. Add to your favourite stir fry and enjoy!

