

Asian Dark Sauce

DEVELOPED BY: Craig Mombert at Davidson College

Servings:1 gallon

Ingredients	Quantity	Measure
Sugar	2	Pounds
Tamari Sauce	1	Quart
Vegetarian Oyster Sauce	2	Cups
Mirepoix Paste or Vegetable Base	4	Tablespoons
Water (Hot) or Vegetable Stock	3	Quarts
White Wine	1	Pint
Ginger Root, Peeled and Chopped	3	Tablespoons
Green Onions Chopped	2	Ounces
Corn Starch	½	Cup
Water	1	Cup

Preparation

1. Place the sugar into a pot or food service approved container.
2. Take the hot vegetable stock and mix into the sugar until it is dissolved.
3. Add the rest of the ingredients and mix well with a whisk.
4. Cool down the product in blast chiller then label, date, and place in the cooler.

Notes

This is made up ahead of time to use on an action station.

