

# Szechuan Stir Fry Sauce

written by The Recipe Exchange | August 12, 2016

## **Ingredients**

1 1/2 teaspoon sesame oil  
1/2 teaspoon minced fresh ginger  
1/2 teaspoon minced garlic  
1/2 cup chicken broth  
2 whole anise stars  
1 1/2 teaspoon red wine vinegar  
1 tablespoon soy sauce  
1/2 teaspoon salt  
1 teaspoon hoisin sauce  
1/8 teaspoon Tabasco sauce  
1/8 teaspoon crushed red pepper flakes  
1/4 teaspoon black pepper  
1/8 teaspoon five-spice powder  
2 teaspoons cornstarch dissolved in  
1 tablespoon water

## **Directions**

Heat the oil in a small saucepan. Add the ginger and garlic and saute 1 minute until softened but not browned.

In a bowl combine the remaining except for the cornstarch mixture. Add them to the saucepan and bring to a simmer, covered, for 10 minutes. Remove star anise.

Whisk in the cornstarch mixture and let boil 1-2 minutes. Taste and add more Tabasco if desired.