

Thai Brown Sauce



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Start to Finish Time: 20 minutes

Yield: 2 c

Preparation Time: 10 minutes

Cooking Time: 10 minutes

Categories: Sauces

Source: Captain's Shack

Skill Lvel: Easy: **Skill Level:**

Description: A nice rich, not particularly spicy, Thai sauce that is good with pork or chicken.

Ingredients

2 c Water

1 c Annie Chun's Shitake

Soy Ginger Sauce,
mushroom soy sauce

2 T Fish Sauce

2 1/4 T Oyster Sauce

2 T Sugar, or honey

1 T Cornstarch

Directions

Combine 3/4 c of water with the next four ingredients in a saucepan. Bring the mixture to a bubbling simmer stirring constantly.

Add the cornstarch with the remaining 1/4 c water and stir to mix completely. Add this to the saucepan and stir to combine. It should thicken slightly.

Remove from heat and let sit for 15 minutes before using to marry the flavors and to cool.

Serving Ideas: Combine with pork and serve with steamed broccoli. Use as a marinade with chicken.