Szechuan Stir-Fry Sauce

Yield: enough for 1 lb meat or tofu and 4-6 cups cut-up vegetables

Ingredients	Measure	Nutrition per	Nutrition per Tbsp	
	about 1/2 cup			
Water	¹ /4 cup	Calories	15	
Sherry or apple juice	1 oz (2 Tbsp)	Total Fat g	0.5	
Low-sodium soy sauce	1 tsp	Saturated Fat g	0	
Toasted sesame oil	1 tsp	Cholesterol mg	0	
Grated fresh gingerroot	1 Tbsp or 1 tsp ground	Sodium mg	55	
Med-Diet [®] Low Sodium Vegetarian Vegetable Broth Mix	1½ tsp	Carbohydrate g	1	
Cornstarch	1 tsp	Fiber g	0	
Ground black pepper	1⁄2 tsp	Sugar g	0	
Crushed red pepper flakes	Pinch	Protein g	0	

Preparation

1. In small bowl, whisk together all ingredients until blended. Add to stir-fry during last 5 to 8 minutes of cooking time. Cook and stir until sauce is thickened.

Product Information

Product	Case Pack	Yield	Product Code
Med-Diet [®] Low Sodium Vegetarian Vegetable Broth Mix	6 – 16 oz	35 gal	K9208