



## Recipes

MISSIONFOODSERVICE.COM

### Soy Broth

Serves 1

#### Ingredients:

- 2 qts. Low- Sodium Beef Broth
- 1 Tbsp. Garlic , minced
- 2 Tbsp. Rice Wine Vinegar
- 4 oz. vol. Soy Sauce
- 2 tsp. Ground Ginger
- 4 oz. vol. Sweet Chile Sauce
- 1/4 cup Chopped Scallions (white and green)
- 1/4 cup Corn Starch
- 2 oz. vol. Water
- 2 tsp. White Sesame Seeds

#### Directions:

1. Add first seven ingredients to a sauce pan and slowly bring to a simmer. Once simmering mix cornstarch and water to make a slurry, whisk into soy broth and bring back to a simmer.
2. Add sesame seeds and pour soy broth into a 2 inch half hotel pan. Reserve warm for the shredded brisket.