



Recipes

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Kung Pao Sauce

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1 1/3 cups Dark Soy Sauce
- 2/3 cup Rice Vinegar
- 2/3 cup Chicken Stock
- 2 1/2 Tbsp. Garlic , chopped
- 2 1/2 Tbsp. Ginger , peeled
- 2 1/2 Tbsp. Chile Paste
- 4 Tbsp. Brown Sugar
- 1 1/2 Tbsp. Szechuan Peppers , minced

Directions:

1. Combine all ingredients in a blender and blend until smooth. Reserve refrigerated.