



## Thai Sauce

Serves 1

### Ingredients:

- 1 cup Beef Broth
- 1/4 cup +2 Tbsp. fresh Lime Juice
- 4 Tbsp. Sugar
- 2/3 cup Shallot , sliced
- 2/3 cup Green Onion , sliced
- 5 Serrano Chiles , minced
- 8 Mint Leaves, sliced
- 3 Tbsp. Sesame Oil
- 1 Tbsp. Ginger , minced
- 2 tsp. Salt

### Directions:

1. Place broth, lime juice, and sugar in a saucepan over medium heat. Bring to a boil and simmer for 2 minutes. Remove from heat. Add remaining ingredients and stir. Set aside.