



Recipes

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Balinese Sweet Soy Glaze

Serves 1

Ingredients:

(Makes enough for 10 wraps)

3.0 oz. (1 cup) Green Onions chopped

0.2 oz. (2 tsp) Minced Garlic

0.2 oz. (1 Tbs) Minced Ginger

0.5 oz. (1 Tbs) Chili Paste (e.g. Sambal Olek)

4.5 oz. (1/2 cup) Lite Soy Sauce

2.0 oz. (1/4 cup) Sake

0.5 oz. (1 Tbs) Lemon Juice

2.75 oz. (6 Tbs) Sugar

0.75 oz. (2 Tbs) Rice Vinegar

1/2 tsp. Black Pepper

1 Tbsp. Corn Starch

Directions:

1. In a medium saucepan, combine all of the ingredients except for the cornstarch. Bring to a boil.

2. Dissolve the tablespoon of cornstarch in a tablespoon of water. While stirring, add the starch slurry to the boiling mixture. Continue stirring until thickened. Remove from the heat and set aside to cool.