



# Black Asian Sauce

## Ingredients

- 4 tbsp soy sauce
- ½ cup water
- 1 tbsp juice of calamansi/lime/lemon
- 2 clove garlic, grated
- ½ tsp ginger, grated
- 2 tbsp corn starch
- ¼ tsp ground black pepper
- 1 tsp natural sweetener
- ½ tsp chili flakes (optional)

## Directions

1. Mix all ingredients in a small bowl.
2. Heat the pan.
3. Place the mixture in the heated pan and stir thoroughly until smooth and thick.
4. May add sweetener as desired.
5. Serve with any dish desired.

Note: You may also use the mixed ingredients to any dish you wish to add Asian taste. Add them directly while cooking your dish (no need to heat them in the pan).



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