



Hoisin Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 100ml:

4 tbsp soy sauce
2 tbsp peanut butter
2 tbsp white wine vinegar
2tsp sesame oil
1 tbsp honey
Bit of garlic powder

Instructions

Just whisk all the ingredients together to get a smooth sauce!

You should taste before serving as it's quite easy to adjust the recipe to suit your palette :-)

Because of the acidity and salt content, this should keep in your fridge for quite a long time, a few months at least!