

# Garlic Asian Sauce

Sweet and sour sauce is traditionally served with our Asian meals, but not surprisingly, Nana had to create another choice for everyone. Sometimes she likes a savory alternative, so this was her creation. Many of us enjoy this addition to the menu as well.

## Ingredients

- 1 ¼ cup water, separated
- 2 teaspoons beef bouillon
- 1 tablespoons soy sauce
- 2 teaspoons garlic, crushed
- 2 tablespoons brown sugar
- 1-2 tablespoons cornstarch



## Instructions

- ❖ Mix 1 cup of the water and the next 4 ingredients and heat until the sugar is dissolved. Keep at a simmer.
- ❖ Slowly add the cornstarch to the remaining ¼ cup of water until completely dissolved with no clumps.
- ❖ Drizzle the cornstarch slurry into the simmering soy sauce mixture until the sauce is desired thickness. *(It may thicken slightly after removing from heat.)*

*Nana's Kitchen*  
*Made With Love and Purpose*

**"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8**