

Chef Ben's All-Purpose Asian Razzle Dazzle

Barbecue, Sauce, Vegetarian

Prep time: 5 mins | **Cook time:** 30 mins

Ingredients

1 Tablespoon sesame oil

3 Tablespoons fresh ginger, minced

2 Tablespoons fresh garlic, minced

1 Tablespoon sesame seeds

1/3 Cup soy sauce

1/3 Cup sake

1/3 Cup mirin

1/3 Cup sugar

Directions

In a small saucepot over medium heat, add the sesame oil. Saute the garlic, ginger, and sesame seeds until slightly toasted and very fragrant. Add the soy sauce, sake, mirin and sugar. Bring mixture to a boil, and then reduce to a simmer. Allow to cook approximately 25 minutes, or until sauce is reduced to 2/3 of it's original volume. It should be very shiny and glaze-like. Store in the refrigerator where it will thicken considerably.

Notes

This sauce is perfect for almost any application where you want a punch of Asian flavors. Drizzle it on cooked meats or vegetables. Use as a condiment for sushi, poke bowls, or stir fries. Use 50/50 with butter for an amazing wing sauce.