

# Garlic-Soy Sauce

*Swick*

Makes 1 cups | Active Time: 10 minutes | Total Time: 10 minutes

## Step 1: Preparing the Garlic-Soy Sauce

- 1 tbsp minced garlic
- 2 tbsp light (usukuchi or white) soy sauce
- 2 tbsp dark soy sauce
- 1 tbsp unseasoned rice wine vinegar
- 2 tsp toasted sesame oil
- 1 to 2 tbsp sweetener

To prepare the sauce, simply combine all of the ingredients and mix to combine.

We like to use a glass jar for this and just put a lid on it and shake it up.

Once done, taste for seasoning, adjusting the flavors and balance of the sauce as desired.

Note: If making this sauce for the Hainanese Baked Tofu, you will want to double or even triple the recipe.

## Chef's Notes

This Garlic-Soy Sauce is generally used/served as part of the following dishes/recipes:

Hainanese Baked Tofu

Hainanese Rice Pilaf

Hainanese Roasted Cauliflower

Hainanese Paste – this can be made ahead of time and frozen.

Singapore Chili Sauce – this can also be made ahead of time and frozen.

Scallion-Ginger Sauce

Fried Shallots