

<i>A Handy Summer Sauce</i> <i>Simple sauces are always an easy way to make a meal special. But this benefit is especially appreciated in summer when we're looking for ways to minimize cooking and want to let summer's luscious produce mostly stand on its own.</i>	
Hoisin Sauce Makes ½ cup	
Ingredients	Instructions
2 Tbsp. neutrally-flavored oil (e.g. canola or sunflower) 1-2 Tbsp. well-chopped garlic, to taste	Sauté Garlic Heat oil in a medium-sized saucepan over medium-low heat. When warm, add garlic and cook about 3-4 minutes, stirring often, until golden brown and fragrant. Turn heat to low. While garlic cooks, mix together remaining ingredients in a jar or bowl.
1/4 cup soy sauce 2 Tbsp. honey 2 Tbsp. white vinegar 2 Tbsp. tahini 1 tsp. Sriracha, more or less to taste 2-4 Tbsp. broth, if needed or desired	To the garlic, quickly add soy sauce, honey, vinegar, tahini and Sriracha and whisk until smooth. Continue cooking about 4-5 minutes, whisking occasionally, until flavors are melded and sauce is thickened. If sauce is too thick, add one more tablespoons broth to thin. (This is especially helpful when sauce is being re-heated. Taste and adjust seasonings as desired.

- About Tahini** Tahini is a thick paste made from ground sesame seeds. Two points to note when using it:

- It must be stored in the refrigerator after opening so it doesn't become rancid. However, with refrigeration tahini hardens and the oils separates. If yours has been in the fridge, remove it the day or morning before making this recipe so it softens enough to stir together and measure. If you forget, try a quick, 30-second zap in the microwave or immerse in hot water for 5 to 30 minutes.
 - Even room-temperature tahini can still require a large, heavy spoon to scoop out since it can still be fairly hard. What's more, when added to the sauce it can be lumpy. With cooking, whisking and a little smashing with the whisk, the lumps will mostly blend into the sauce.
2. **A Hoisin Mystery** I see hoisin used in a lot of dishes and recipes, but have always been mystified as to *what* exactly *is* a hoisin sauce. For instance, a neighbor's hoisin sauce recipe calls for ketchup, Worcestershire, tamari, balsamic vinegar, honey, chile oil, toasted sesame oil, garlic and ginger.

Meanwhile, my store-bought San-J Hoisin features brown sugar, red miso, molasses, tamari, apple cider vinegar, garlic, ginger and plum juice.

As you can see, both of these versions are wildly different than the one above, which I found while cleaning out my recipe heap. The best I can deduce about the essence of hoisin is that it's a sweet-sour-hot sauce—that can be made with all sorts of ingredient combinations!

3. **A Versatile Sauce** No matter what its ingredient combo, hoisin is a very versatile sauce that can easily dress up proteins like beef, chicken, fish and pork; perk up whole grain brown rice; or add pizzazz to practically any vegetable whether stir fried or solo, e.g., zucchini, yellow squash, bok choy, cabbage, eggplant and broccoli. Make a double batch and start experimenting, including the Wilted Hoisin Salad on the blog!

