

Honey Ginger Sauce
(for fish, chicken and pork)
Serves 1



Ingredients

½ to 1 Tbsp. honey
1 Tbsp. soy sauce
½ tsp. ginger powder
¼ tsp. garlic granules
½ tsp. toasted sesame oil
1/16 tsp. chile flakes (more or less
to taste)
¼ cup orange juice, fresh, bottled or
refrigerated

Instructions

Stir together all ingredients in a small microwave safe bowl. Microwave on high for about 20 seconds to melt honey, then stir again to thoroughly combine.

Alternatively, stir together ingredients in a small saucepan and heat on low heat until honey melts, then stir together again.

Taste and adjust seasonings as desired.