

Sesame Sauce

Sesame sauce makes a great dipping sauce to go with Spring Rolls (page 192), or it can be added to a stir-fry dish at the end of cooking, as in Sesame Tofu (page 286). If chile paste is already included in the recipe (as in Sesame Tofu with Vegetables (page 291), do not add it to the sauce.



Combine the chicken broth, vinegar, sesame oil, sugar, and chile paste in a bowl. Whisk in the cornstarch. Either use the sauce immediately or store in a sealed container in the refrigerator until needed. (Use the sauce within 3 to 4 days.) Stir the sauce before adding to the stir-fry to bring up any cornstarch that has settled on the bottom.

Where to Marinate Bacteria can form in meat that is allowed to marinate at room temperature. Food that is going to be marinated for 30 minutes or longer should always be refrigerated. With the exception of recipes that call for velveting the food, the marinating time for stir-fries is normally under 30 minutes. Experts offer conflicting advice as to whether these need to be refrigerated as well, but definitely do so if you're concerned about food safety.

Yields ½ cup

4 tablespoons chicken broth
2 tablespoons red wine
vinegar or Chinese red rice
vinegar
2 tablespoons sesame oil
2 teaspoons granulated
sugar
¼ teaspoon chile paste,
optional
2 teaspoons cornstarch