



Vietnamese Sweet Soy Sauce



We always have Sweet Soy Sauce in a bottle in the refrigerator and use it on steamed rice, over grilled meats, in stir-fry's, and with vegetables.

Ingredients

- 3 tablespoons Vegetable Oil
- 3 Garlic cloves, minced
- 1 Shallot, minced
- 1/4 teaspoon dried Red Pepper Flakes
- 1 cup regular Soy Sauce (I use Kikkoman)
- 1/2 cup dark Soy Sauce
- 1/4 cup Rice Wine
- 1/2 cup Sugar
- 1/2 cup Water
- 1/2 teaspoon Sesame Oil



Heat up cooking oil.



Add minced shallot, fresh minced garlic to the cooking oil.

Fry it for about 30 seconds to 1 minute until the garlic and shallot become golden but not burnt.

Once it is fried, remove the shallot and minced garlic and keep the oil in the pan.



Add the dark soy sauce and regular soy sauce to the oil.

Add sesame seed oil, rice wine, water and sugar and chili peppers; bring the mixture to a boil.

Cook it for about 10 minutes at the simmer until the mixture thickens.

You can keep the Sweet Soy Sauce in an airtight container in the refrigerator.

