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## Get the Recipe 5-MINUTE STIR FRY SAUCE (SO EASY!)

Prep: 5 mins Total: 5 mins Servings: 6 servings

SAVE

Making stir fry at home has never been easier with this **5-minute stir fry sauce recipe** made from scratch. Whisk together the **simple ingredients** - or shake them up in a jar - and add it to your favorite stir fry ingredients. Your flavorful dinner will be ready in no time!

### Ingredients

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- ½ cup low-sodium soy sauce
- ½ cup low-sodium vegetable stock, or water
- 1 teaspoon sesame oil
- ½ Tablespoon rice vinegar
- 2 cloves garlic, minced
- 1 - 2 teaspoon grated ginger
- 1 Tablespoon sugar or honey\*, up to 2 tablespoons for a more sweet than sour sauce
- 1 Tablespoon cornstarch
- Pinch red pepper flakes, optional

### Equipment

- Whisk
- Quart Sized Mason Jars
- Garlic Press

### Instructions

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- 1 In a bowl or mason jar with a lid, combine all of the ingredients and whisk or shake well until combined.
- 2 Use immediately in a stir fry recipe, or store in an airtight container in the fridge for up to 1 week. Recipe yields approximately 1 1/4 cup of sauce; you may want to start using half in your recipe and add more as desired. Enjoy!

### Notes

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- **Sour:** to make it more sour, increase the rice vinegar to 1 tablespoon.
- **Sweet:** to make it sweeter, add up to one additional tablespoon of sugar or honey.
- **Sugar:** speaking of, brown sugar or granulated sugar work!
- **Thicker:** to make the sauce extra thick, add up to 1 tablespoon additional corn starch.
- Play around with the ratios if you have a preference for a certain taste - it's super customizable!

**Course:** Sauce **Author:** Becca Mills **Cuisine:** Asian

### Did you make this recipe?

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*5-Minute Stir Fry Sauce (so easy!) <https://www.forkinthekitchen.com/stir-fry-sauce-recipe/> January 25, 2022*