

## SPICY SOY & VINEGAR MARINADE

.5	cup	Black Beer Vinegar
.5	cup	Soy Sauce
.25	cup	Scallions
2	Tbs	Chilli Crunch
1	Tbs	Hoisin Sauce
1	Tbs	Sesame Seeds

EQUIPMENT: Medium sized non-reactive bowl, whisk.

Clean and thinly slice the scallions. Combine all ingredients in the bowl and whisk together. For a more mild sauce feel free to omit the chilli crunch, or cut the amount used in half. This marinade can be made ahead of time and stored in a refrigerated jar for 2 weeks. To make a savory vinaigrette whisk in 1.5 cups of light oil and test for seasoning. To make a sauce add 1.5 cups of vegetable stock and bring to a boil in a saucepan over medium heat. Make a cornstarch slurry and thicken the sauce to nappe- just thick enough to coat a spoon.

