

# Chow Mein Sauce

Makes about 1 cup

Cooks with the chow mein

## Equipment

2c – 1qt mixing bowl

## Ingredients

1 T      soy  
1 T      sherry  
1T      Balsamic vinegar  
4 T      lemon juice 2 lemons, with zest of 1 lemon (very fine like saw dust is better than long strips)  
2      cloves garlic (finely minced or mashed through a garlic press)  
2 T      sugar  
2+ tsp    cornstarch  
 $\frac{3}{4}$  C      chicken stock  
(Optional:  $\frac{1}{2}$  inch of trimmed, peeled, minced and pounded ginger root)

Mix the sauce ingredients, set aside until ready to use.

(You will have some combination of vegetable, meat, chicken, or fish, and a cooked pasta, over a moderate heat, to which you will the sauce stirring until mixed and thick. Good for 2-4 servings, with 8-12 oz of cooked pasta. It doesn't hurt to make a little extra sauce.)