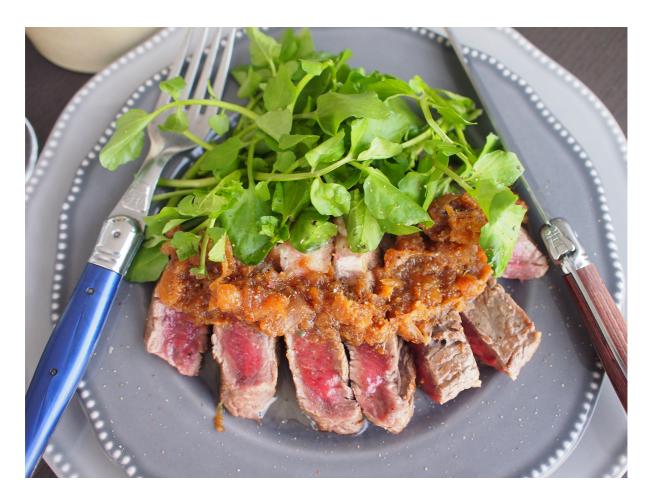
Garlic Onion Sauce





<Ingredients (2 serves)>

- 1/2 Yellow onion
- 1 clove Garlic
- 1/2 thumb size Ginger
- 1.5 Tbsp Dark soya sauce
- 1.5 Tbsp Sake
- 1 tsp Rice vinegar
- 1 Tbsp Raw sugar

Garlic Onion Sauce 1

<Method>

1. Prepare

Grate onion, garlic and ginger.

2. Cook

Put all ingredients in a frying pan and cook until thick and onion is caramelised. You can store it in a clean jar up to 7 days in a fridge.

Garlic Onion Sauce 2