

# 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

## **<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.