

Hoisin Sauce

1 cup tamari
1 cup rice vinegar
2 cups organic brown sugar
1 tbsp minced garlic
1 tbsp ground ginger
1 tsp sriracha hot sauce
2 tbsp sesame oil

With a hand mixer blend all ingredients. Pour into a pot and bring to a boil, lower heat simmer approx 7 minutes until thickened.

This sauce/marinade is awesome with pork and chicken. Marinade a couple of hours, then grill meat and continue to baste meat during cooking. Yummers!!!!