

Kristina's Kitchen

5-Star Sauce (Sweet Aromatic Soy Sauce)



This recipe was inspired by Adam Liaw who is a worldclass Chef living in Australia. He is a Tokyo trained Chef and combined with his upbringing throughout Southeast Asia he has created the most flavorful dishes I have known. He has some cookbooks in publication which are well worth the purchase. I never modify his recipes; I just follow them for the flavors he intended. His YouTube channel is still up however he no longer posts videos. This Japanese style sauce is thicker than soy sauce. It has a slight anise and cassia flavor which give it an Asian umami. Use sparingly, about 1 teaspoon in a sauce. You can sprinkle it over dumplings for a rich flavor. I always add it to my hot pot and any broth I am making. Try it in one of your favorite recipes. Don't throw away any of your small sauce style jars. Keep them for this recipe. I keep the main batch in a small jar in the back of my fridge and a smaller jar in the door of my refrigerator. Shake before using.

Servings: About 8 oz

¼	cup	dark soy sauce
2	TBS	light soy sauce
5	TBS	rock sugar or any sugar
2	each	bay leaves
1	tsp	Sichuan peppercorn
1	each	star anise
1	stick	Cassia (Mexican cinnamon sticks)
4	slices	ginger
¾	cup	water

Instructions – Method - Plating

- 1 On medium low heat, saucepan, combine ingredients and bring to simmer
- 2 Simmer on low about 15 minutes until aromatic and reduced, then allow to cool
- 3 Strain to remove the solids
- 4 Keep it in the refrigerator indefinitely – you will use it long before it ever expires.

Tip Use about a teaspoon at a time, it is rich and flavorful, add to basic broth or any other sauce

Tip Best on Chengdu style Zhong dumplings with chili oil