

ArmadilloPepper.com

Baby Corn Relish Recipe

Yield: 6 Servings

2 T Oriental sesame oil
1 T Minced fresh ginger
1 T Minced shallot
1/2 t Hot red chilies, crushed,
-dried
1/2 t Ground coriander
1/2 c Rice vinegar
1/3 c Reduced-sodium soy sauce
2 T Oyster sauce

Pour oil into a 10-12" frying pan. Place over medium-high heat until oil just starts to smoke, about 2 minutes. All at once, add ginger, shallot, chilies, and coriander. Stir for 30 seconds.

At once, add rice vinegar, soy sauce, and oyster sauce. Boil, uncovered, over high heat until sauce is reduced to 1 cup, about 1 minute. Let cool.

Recipe via Meal-Master (tm) v8.05