

General Tso’s Sauce

Ingredients:

* 1 C       Soy Sauce (non-alcohol version)
* 1/2 C    Chili Oil
* 1/2 C    Sugar Cane

Directions:

1. In a bowl, use a fork or a whisk to blend ingredients, whisking every so often until right before use.
2. Pour the mixture into the hot skillet, stirring every so often.

Water Starch:

* 2 T       Cornstarch
* 2 T       Water or Vegetable Stock

Directions:

1. Blend the water to the corn starch, stirring every so often during the process.
2. When it is time to add the water starch, stir again right before pouring in the sauce.
3. How much you decide to use is up to your preference, some like it thick, some like it thin.
4. Once it is at the viscosity that you like, add the tofu cubes to the skillet and serve hot.