

General Tso Sauce

Recipe By *Chanie Nayman*



Cooking and Prep:  10
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Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Cuisines: Asian

The most popular Asian sauce in the entire world is General Tso sauce. Add more kick if you can handle it!

Ingredients (13)

Main ingredients

- 1/2 tablespoon canola oil
- 1 teaspoon **Gefen Sesame Oil**
- 1 teaspoon onion flakes
- 3 tablespoons honey
- 2 tablespoons **Gefen Duck Sauce**
- 1/2 teaspoon MSG-free chicken soup mix

- 1/4 cup water
 - 1 and 1/2 tablespoons Gefen Soy Sauce
 - 1/4 cup ketchup
 - 1 teaspoon cornstarch
 - 1 cube Gefen Frozen Garlic
 - 3/4 teaspoon ginger
 - 1/2 – 3/4 teaspoon crushed red pepper flakes
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Start Cooking

Prepare the Sauce

1. Combine all ingredients in a saucepan and bring to a boil. Simmer for three to five minutes until thickened.
2. Remove from heat and pour over breaded chicken nuggets or drumsticks. Bake at 350°F (180°C) for an hour covered and half an hour uncovered. (For cutlets, bake half an hour covered, half an hour uncovered.)