

SOY SAUCE

Less salt than the store bought products & you can make it on Passover

INGREDIENTS

2 T	Beef broth
1 T	Red wine vinegar
1 t	Balsamic vinegar
1 T	Brown sugar
1 t	Oil
1/8 t	Garlic powder
1/4 C	Boiling water
	Black pepper to taste

DIRECTIONS

- 1 Combine all the ingredients
- 2 Choices
 - A. Use sauce as is - makes 2/3 C
 - B. Let the sauce sit for an hour to give the flavors a chance to blend - makes 2/3 C
 - C. For a thicker richer sauce, boil the liquid until it is reduced by half - makes 3 T
 - D. sealed container in the refrigerator
- 3 No matter which way you make it, seal the sauce in a sealed container & use the sauce within 4 days

