



Vietnamese Hoisin Sauce

Ingredients

- 4 tablespoons Sweet Soy Sauce
- 2 tablespoons Black Bean paste
- 1 tablespoon Molasses
- 2 teaspoons white Vinegar
- 2 teaspoons dark Sesame Seed Oil
- 1/8 teaspoon Garlic Powder
- 1/8 teaspoon Rooster Sauce
- 1/8 teaspoon fresh ground Black Pepper



Add a sweet soy sauce, black bean, molasses, vinegar, garlic powder, sesame seed oil and fresh ground black pepper and mix. It will take some extra time to mix well.



Now you need to add rooster sauce or hot chili sauce sparingly to the mixture (it is 100 times hotter than the regular sauce, so make sure that you use it real sparingly).

Measure approximately 20 drops which is 1/8 teaspoon and add it to the mixture.

Stir the mixture.



The Vietnamese Hoisin sauce is ready now!