

Article No. 1161 Spicy Garlic Soy Sauce

Article No. 1162 Hot Honey Soy Sauce

Article No. 1163 Tangy Teriyaki Sauce

(148 mL/5 fl. oz. each)

With its emphasis on high flavor and low fat, Asian food has never been more popular. Now you can easily add a spicy Thai, Chinese, or Japanese accent to your favorite foods with this trio of highly-seasoned sauces...Watkins makes Asian food at home more convenient than carry-out!

- **Naturally brewed soy sauce.**
- **Bold flavors:** Hot peppers, garlic and spices create flavors so intense, you'll use less...but get more!
- **Versatile:** Add them to marinades and barbecue sauces; splash them into stir-fries; shake them on at the table.

Teriyaki Marinade

Use **Watkins Tangy Teriyaki Sauce** full-strength to marinate beef, chicken or pork. Also brush on tuna or swordfish steaks, or other grilled fare.

Asian Slaw

1/4 cup/60 mL rice wine vinegar
1 tbsp/15 mL **Watkins Original Grapeseed Oil**
2 tsp/10 mL **Watkins Spicy Garlic Soy Sauce**
2 tsp/10 mL sugar
1-1/2 tsp/7.5 mL **Watkins Ginger**
1-1/2 tsp/7.5 mL toasted sesame seeds
Watkins Black Pepper, to taste
3 cups/750 mL broccoli coleslaw mix
(shredded hearts of broccoli, carrots and cabbage)
3/4 cup/180 mL fresh bean sprouts,
rinsed and drained
3/4 cup/180 mL sliced fresh mushrooms
1/2 cup/125 mL chopped red bell pepper

In small bowl, combine vinegar, grapeseed oil, soy sauce, sugar, ginger, sesame seeds and pepper. In large bowl, combine broccoli slaw mix, bean sprouts, mushrooms and red pepper. Pour dressing over top and toss lightly. Refrigerate until serving time. Drain before serving.



Spicy Pork Stir Fry

1/2 cup plus 1 tablespoon/140 mL **Watkins Hot Honey Soy Sauce**, divided
2 tbsp/30 mL water
2 tsp/10 mL rice wine vinegar
2 tsp/10 mL cornstarch
12 ounces/340 g pork tenderloin
1 tbsp/15 mL **Watkins Onion Liquid Spice**, divided
2 medium carrots, cut into julienne strips
1 medium onion, halved and sliced
1 small red bell pepper, cut into thin strips
4 ounces/113 g fresh snow peas,
trimmed and cut in half lengthwise
4 cups/1 liter hot cooked rice

Combine 1/2 cup/125 mL soy sauce, water, vinegar and cornstarch; set aside. Cut pork across grain into thin slices, then into strips. Coat with 1 tbsp/15 mL soy sauce. Heat 1-1/2 tsp/7.5 mL Liquid Spice in wok or large nonstick skillet over high heat. Add pork and stir-fry 2 minutes; remove. Heat remaining Liquid Spice in same wok. Add carrots, onions, red pepper, and snow peas; stir-fry 4 minutes. Stir in pork and soy/vinegar mixture. Cook and stir until pork and vegetables are coated with sauce. Serve immediately over hot cooked rice.