

Hainan Chicken Sauce 1: Ginger-Garlic Sauce

Cook: 5 Mins



Step 1.

Grind the ginger and garlic until finely minced. Heat the oil in a small saucepan.

Step 2.

Gently fry the ginger and garlic until aromatic and just lightly caramelised.

Step 3.

You want to cook it just until it no longer has that spicy raw flavour of uncooked ginger and garlic.

Ingredients

Serves 1

4-inch piece of ginger, roughly chopped

1 clove garlic

3 tablespoons neutral oil (such as vegetable, canola, or avocado oil)

1 pinch of salt