

All-Purpose Stir-Fry Sauce

Ingredients

- 240 ml coconut aminos
- 120 ml fresh pineapple juice
- 60 ml fish sauce
- 2 tablespoons rice vinegar
- 2 teaspoons garlic powder
- 2 teaspoons ginger powder

Ingredients for a single serving

- 80 ml coconut aminos
- 40 ml fresh pineapple juice
- 20 ml fish sauce
- 2/3 tablespoon rice vinegar
- 1 teaspoon garlic powder
- 1 teaspoon ginger powder

Method

1. Combine all of the ingredients in a small jar. Cover it tightly with a lid, and shake well to incorporate before using.

This sauce keeps in the refrigerator for up to 2 weeks. Don't forget to shake well again before using it!