

Ginger Shallot Sauce

A jar of Ginger and Shallot sauce is always kept in our fridge because it's one sauce we use over and over again. It has a biting, spicy and salty flavour that will definitely liven up anything you add it too.



WHAT GOES WELL WITH GINGER SHALLOT SAUCE

The short answer is almost anything! In Chinese cuisine, it's traditionally used to accompany poached chicken. Bland I hear you say; not if it's topped with this sauce. Here are more ways you can use ginger shallot sauce.

- stir a tablespoon through a bowl of hot noodles
- spoon over grilled meat or steamed fish
- add it to steamed tofu
- top your Chinese rice porridge with a spoonful or two
- add it to your fried rice

When I'm in a hurry *and* hungry, I add ginger shallot sauce to a bowl of steamed rice.



NOW ABOUT THE OIL

A neutral oil is best as it won't interfere with the flavours of the ginger and shallots. I used grapeseed oil (my new favourite oil). Otherwise, peanut or vegetable oil is fine.

I recommend heating the oil to almost smoking point, then pouring it over the ginger and shallots. The hot oil helps infuse the flavours quicker than cold oil (either way, it's still an intense sauce).

This sauce does pack a pretty big punch; so you might like to adjust the quantity of ginger. One of my daughters likes less ginger, the other likes more.

Arghhh, it's impossible to please everyone!

Danielle

Ingredients

- 1 cup thinly sliced shallots/scallions (note 1)
 - 3 tbsp grated ginger (note 2)
 - 3-4 tbsp oil (grapeseed, peanut or vegetable oil)
 - 1/2 tsp salt
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Instructions

- Place the shallots, ginger and salt in a small bowl.
 - Heat the oil in a small saucepan until it just begins to smoke.
 - Pour the oil over the ginger shallot mixture.
 - Allow it to cool to room temperature.
 - Refrigerate after use. I have kept Ginger Shallot sauce for as long as 2 weeks in the fridge.
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Notes

1. I used 4 shallots. If you use really skinny ones you'll need more to make up a cup. After slicing, I used a

knife to mince them up a bit more. I kept some of the slices whole.

2. It's so important ensure that your ginger is as fresh as can be. Look for ginger with shiny, tight skin. Avoid the very wrinkly withered looking knobs.