

## Sauces

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# Hoisin BBQ Sauce

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**2 cloves garlic, minced**  
**olive oil**  
**1/2 cup hoisin sauce**  
**2 tablespoons rice vinegar**  
**2 tablespoons dry sherry**  
**1 tablespoon soy sauce**  
**1 tablespoon ketchup**  
**1/3 cup water**  
**1/2 teaspoon sesame oil**  
**1 scallion, chopped**

In a saucepan, cook the garlic in olive oil for 1 minute.

Stir in hoisin sauce, rice vinegar, sherry, soy sauce, ketchup and water.

Simmer until thick, stirring, for 20 minutes.

Let cool, then add sesame oil and scallion.

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Per Serving (excluding unknown items): 379 Calories; 7g Fat (17.0% calories from fat); 6g Protein; 67g Carbohydrate; 4g Dietary Fiber; 4mg Cholesterol; 3283mg Sodium. Exchanges: 1 Vegetable; 1 Fat; 4 Other Carbohydrates.