

# Hoisin Sauce

**Yield: 9 servings**

## Ingredients

¼ cup soy sauce, less sodium  
2 tablespoons smooth peanut  
butter or almond butter  
1 tablespoon brown sugar  
2 teaspoons rice wine vinegar  
2 teaspoons sesame oil  
1 teaspoon hot sauce  
1 teaspoon minced garlic  
⅛ teaspoon ground black pepper

## Instructions

In a small bowl, whisk together all the ingredients.

## Nutrition Information

**Serving Size: 1 tablespoon**

Calories: 41  
Total Fat: 2.8 g  
Saturated Fat: 0.4 g  
Monounsaturated Fat: 0.4 g  
Polyunsaturated Fat: 0.4 g  
Sodium: 283 mg  
Total Carbohydrate: 2.7 g  
Dietary Fiber: 0.2 g  
Sugars: 1.5 g  
Protein: 1.4 g

Source: April Broxton.

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