

## **FAST DRAGONBOWL SOY SAUCE**

**Serving 4**

***INGREDIENTS:***

*1/2 cup Tamari*

*1/2 cup vegetable broth or bullion cube in water*

*1 tablespoon corn starch*

*1 tablespoon agave nectar*

*1 teaspoon sesame seed oil*

*1 teaspoon rice vinegar*

*2 ts of ginger/garlic oil*

***PREPARATIONS:***

1. *Mix all ingredients. Use in stir fry at the last minutes of cooking time. Make sure it is in for at least a minute so that has time to thicken. If you prefer runny sauce, don't add the corn starch.*