

# Simple Vietnamese Stir Fry Sauce (Nuoc Sot Xao)

Makes about 1/3 cup

## INGREDIENTS

- 2 tablespoons cold water
- 1 tablespoon tapioca starch or cornstarch
- 2 tablespoons oyster sauce
- 1/2 tablespoon granulated sugar
- 1/2 tablespoon sesame oil (optional)

## INSTRUCTIONS

1. Make the slurry: In a small bowl, mix cold water and starch until completely dissolved.
2. In a small bowl, combine slurry, oyster sauce, sugar and sesame oil. When ready to use in a stir-fry, give it a final mix as starch will settle on the bottom.