

ASIAN MARINADE AND SAUCE

INGREDIENTS

1 cup ketjap manis (or $\frac{3}{4}$ cup soy and $\frac{1}{2}$ brown sugar cooked until dissolved and reduced by $\frac{1}{3}^{\text{rd}}$)
 $\frac{1}{4}$ cup ketchup
2 tbs sake or white wine
2 tsp thyme
1 teaspoon black pepper
1 tbs garlic salt
1 tbs sesame oil



PREPARATION

Mix all ingredients together and either heat and serve with meat or fish or marinate protein for up to 24 hours.