

## Lisa Barry's Magic Sauce

1 part soy sauce

1 part brown sugar

½ part rice wine vinegar

bits of ginger and garlic

some heat of choice (red pepper flakes, etc.)

tiny bit of canola oil

Warm the soy and melt the sugar in it. Then add the other ingredients.

Idea from Point House: Use as a sauce for tofu, blanched carrots, spinach and cashews.