



## Asian Chef Recipe

### Garlic Ginger Infusion

Create the Stir-fry aroma like Chinatown Chefs

Use for all stir-fry adding extraordinary Asian flavor and characters, also delicious on fish dishes.



Ingredients: Use 1 tsp. per serving for stir-fry

- 4 C. Garlic, minced
- 2 C. Ginger, minced
- 4 C. Corn oil

Instructions:

Place all ingredients in a pot and heat at medium heat until ingredient temperature reaches 180F, hold for 5 minutes, remove and place in a covered container.

Store Garlic Ginger Infusion in refrigerator.