

10 Seconds Make Coloured Sauces

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Summary:

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10 Great Stir Fry Recipes, One Amazing Sauce | RecipeTin Eats Heat oil in wok over high heat. Add garlic and sauté for 10 seconds, then add the chicken and sauté until just cooked and nicely browned. The Food Timeline history notes--sauce What is sauce? Food historians tell us sauces were "invented" for many reasons. The three primary reasons are: 1. Cooking medium 2. Meat tenderizer. Over The Rainbow Cabbage Salad with Tahini-Lemon Dressing I love to make a stir fry with red cabbage. Slice it into thin strips or keep it as a rough chop. It's delicious with SeaTangles (kelp noodles), pumpkin seeds, sunflower seeds, any bell peppers, tomatoes, or any other vegetables or seeds that you want to add.

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