

## **Ginger Sesame Marinade**

1/4 cup Soy Sauce

1/3 cup Red Wine Vinegar

1/4 cup Sesame Oil

1/2 cup Canola Oil

3 tablespoons Fresh Ginger (grated)

1 tablespoon Fish Sauce

1 clove Fresh Garlic (grated)

1 tablespoon Toasted Sesame Seeds

1-2 tablespoons Sugar

Combine all ingredients in a tight sealing jar and shake very well to combine. Store in the refrigerator until ready to use. Shake well to recombine before using.