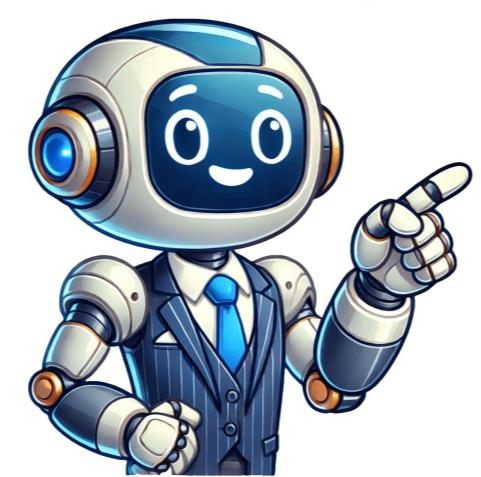


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quickly? Well, I hate to disappoint you, but the chefs in the restaurants won't make your sauce from scratch just for you! They usually pre-mix their sauces beforehand and just throw everything in the wok the minute they receive your order. This General Tso's sauce is my go-to sauce that I use for stir fries on days when I'm craving a Chinese takeout but don't want to make my own quickly at home. It's the BEST, quickest, and easiest sauce that you can make for your stir fry, chicken, shrimp, tofu, and of course, to make the famous General Tso's chicken dinner that we grew up eating! This sauce can be used as a marinade for the chicken, and as a sauce for a stir fry (but if you want an all-purpose stir fry sauce, I have the recipe for you). I usually double or triple this recipe to make a large bottle/jar and store it until I need to use it for a weeknight dinner. This is the sauce in my General Tso's Chicken recipe! Or, if you have an Instant Pot, then definitely try my Instant Pot General Tso's Chicken recipe, it's SO good! Pin This Recipe For Later! Here's what you'll need to make this sauce. Sesame oil, hoisin sauce, rice wine vinegar, soy sauce, sugar, and water. Complete list of ingredients and amounts can be found in the recipe card below. To thicken the sauce, you will need to make a cornstarch slurry. If you can't do cornstarch, substitute with arrowroot powder. To make the slurry, mix 1 or 2 tablespoons of cornstarch with a little bit of water, then mix it in the sauce as it's simmering. Whisk with a rubber spatula or a wooden spoon until the sauce is thickened. Simply mix all of the ingredients in a medium bowl or jug, and either use right away or store in a container in the fridge for up to 1 month. To use the sauce, whisk well (if stored in a jar, shake very well) as the cornstarch usually sits at the bottom. And cook in skillet until it thickens, then toss with the prepared chicken. All you have to do is fry the chicken, fry the aromatics (garlic, ginger, and chili flakes), then add the sauce and chicken it. So easy! Get full instructions for the best General Tso's Chicken here. You can also steam some broccoli or any veg of choice to serve it on the side. General Tso's sauce is sweet, savory, tangy, and spicy at the same time. Basically, all the amazing flavors in one sauce! Did you make this? Be sure to leave a review below and tag me on Facebook, Instagram, or Pinterest! Use this rich, sweet, and spicy General Tso's sauce to make a delicious stir fry on a busy weeknight. Use this rich, sweet, and spicy General Tso's sauce to make a delicious stir fry on a busy weeknight. In a bowl, combine all of the ingredients. Give the ingredients a good whisk until the sugar is dissolved, and the ingredients are well incorporated. To use the sauce, whisk well (if stored in a jar, shake very well) as the cornstarch usually sits at the bottom. And cook in skillet until it thickens, then toss with the prepared chicken. Rice vinegar can be substituted with white distilled vinegar. Hoisin sauce can be substituted with oyster sauce. Sugar can be substituted with honey or agave syrup. After whisking the ingredients, you will get a smooth sauce but the sesame oil will keep separating and that's totally normal. Calories: 358kcal, Carbohydrates: 69g, Protein: 9g, Fat: 5g, Saturated Fat: 1g, Cholesterol: 1mg, Sodium: 4548mg, Potassium: 191mg, Fiber: 1g, Sugar: 46g, Calcium: 25mg, Iron: 2mg This website provides approximate nutrition information for convenience and as a courtesy only. Nutrition data is gathered primarily from the USDA Food Composition Database, whenever available, or otherwise other online calculators. © Little Sunny Kitchen If you're someone who loves Chinese takeout, then you've definitely had General Tso's chicken. But what if I told you that you can make that sweet, spicy, tangy sauce right in your own kitchen? Yes, that's right! This Homemade General Tso Sauce recipe is a game-changer. It's bold, savory, and has just the right amount of heat—without relying on takeout. You'll be drizzling it over everything! Imagine this: tender, crispy chicken coated in that sticky, glossy sauce with a perfect balance of sweetness and spice. Trust me, once you try this sauce, you'll never want to go back to store-bought again. It's easy, packed with flavor, and totally customizable to your taste. So grab your ingredients, and let's get saucy! There's something special about making your own sauce at home—it's fresh, customizable, and just tastes better! Here's why you'll be obsessed with this General Tso sauce: This sauce is rich and complex, with a perfect blend of soy sauce, rice vinegar, garlic, ginger, and a touch of heat from the red pepper flakes. It's sweet, savory, spicy, and tangy all at once—a flavor explosion in every bite. No need to spend hours in the kitchen! With just a few simple ingredients, you can have a homemade sauce ready under 20 minutes. It's a fast and easy way to elevate any dish, from chicken to tofu to vegetables. Whether you like it mild or extra spicy, you can adjust the heat in this sauce to suit your taste. More chili flakes for extra kick or less for a milder flavor—it's all up to you. This sauce is versatile! Not only does it work wonders with crispy chicken, but it's also perfect for stir-fries, veggies, or even as a dipping sauce for your favorite appetizers. Say goodbye to preservatives and artificial ingredients! With homemade General Tso sauce, you control what goes in, ensuring you're only using the good stuff. It's as fresh as it gets! Disclosure: This post contains affiliate links. If you click and make a purchase, I may earn a small commission at no extra cost to you. Here's what you'll need to make this homemade sauce that will totally elevate your meals: Soy Sauce: The salty, savory base of the sauce that gives it that delicious umami flavor. Rice Vinegar: For that tangy kick that helps balance out the sweetness. Sugar: Adds a little sweetness that perfectly complements the soy sauce. Cornstarch: To thicken the sauce and give it that glossy, syrupy consistency. Water: Helps to adjust the sauce's consistency to your preference. Garlic: Freshly minced garlic brings that aromatic punch that makes this sauce so irresistible. Ginger: Fresh ginger adds a zesty, slightly spicy note that balances the sweetness. Red Pepper Flakes: For that perfect amount of heat—adjust to your spice tolerance! Sesame Oil: Adds a nutty, toasty flavor that gives the sauce a rich depth. Chili Paste (optional): For an extra spicy, flavorful kick. (Note: Full ingredient measurements are in the recipe card below.) Ready to make this flavorful sauce? Here's how to do it: In a small bowl, whisk together the soy sauce, rice vinegar, sugar, cornstarch, and water. This forms the base of your sauce. Heat the sesame oil in a saucepan over medium heat. Add the minced garlic and ginger, and sauté for about 1-2 minutes, until fragrant. This step brings out the full depth of those flavors. Pour the soy sauce mixture into the pan with the garlic and ginger. Stir to combine and bring it to a simmer. As it heats up, the cornstarch will begin to thicken the sauce, and it will start to get that glossy, sticky texture. Add the red pepper flakes (and chili paste if you're feeling bold). Stir it in and let the sauce simmer for another 2-3 minutes, or until it reaches your desired thickness. If the sauce is too thick, you can add a little more water to thin it out. Give the sauce a taste and adjust the seasoning if needed. You can add more sugar for sweetness, more vinegar for tanginess, or more chili paste for heat. Get it just the way you like it! Once the sauce has thickened and is perfectly balanced, remove it from heat. Use it right away over your favorite stir-fry, chicken, or even as a dipping sauce for egg rolls or dumplings. It's ready to stir! Here are some ways to serve and enjoy this flavorful sauce. Of course, General Tso's chicken is the classic pairing. Just coat crispy fried chicken in the sauce for a restaurant-quality dish at home! You can drizzle this sauce over stir-fried vegetables for a simple, healthy meal with tons of flavor. If you're going for a vegetarian or vegan option, use this sauce to coat crispy tofu or tempeh. It's a fantastic way to add flavor to plant-based proteins. Serve this sauce as a dip for egg rolls, spring rolls, dumplings, or even as a spicy drizzle over fried rice. Toss your favorite noodles in this sauce for a quick and delicious meal. It works great with both rice noodles and wheat noodles. Adjust Consistency: If the sauce gets too thick as it cooks, you can always add a little water to thin it out. Make It Sweeter: Want it sweeter? Add a little more sugar or even some honey to taste. Make it Ahead: This sauce can be made ahead and stored in the fridge for up to a week. It gets even better as it sits and the flavors meld together. Store It Properly: Store leftovers in an airtight container in the fridge, and just reheat when you're ready to use it again. Serving Size: 2 tablespoons Calories per serving: 40 Total Fat: 2g Saturated Fat: 0g Cholesterol: 0mg Sodium: 780mg Total Carbohydrates: 7g Dietary Fiber: 0g Sugars: 6g Protein: 1g Prep Time: 5 minutes Cook Time: 10 minutes Total Time: 15 minutes Q1: Can I make this sauce ahead of time? A1: Absolutely! You can make it in advance and store it in the fridge for up to a week. It actually gets better as the flavors meld together. Q2: How do I adjust the heat level? A2: You can adjust the heat by adding more or less red pepper flakes or chili paste. Start with a little and taste-test as you go! Q3: Can I make this sauce without sesame oil? A3: Yes, you can use vegetable oil if you don't have sesame oil, but the sesame oil adds a lovely depth of flavor. Q4: Can I use this sauce for other dishes besides General Tso's chicken? A4: Absolutely! This sauce works wonderfully with stir-fries, vegetables, tofu, or even as a dipping sauce for appetizers like egg rolls and dumplings. Q5: Can I use a substitute for sugar? A5: Yes, you can substitute sugar with honey or maple syrup for a different sweetness profile, or use a sugar substitute if you're following a low-carb diet. Q6: Can I make this sauce gluten-free? A6: Yes! Just use a small amount of cornstarch and freeze it? A7: It will keep in the fridge for up to a week in an airtight container. Q8: How do I store leftovers? A8: Store any leftover sauce in an airtight container in the fridge. It can be reheated in the microwave or on the stovetop. Q9: Can I make a big batch and freeze it? A9: Yes, you can! This sauce freezes well. Just let it cool before transferring it to a freezer-safe container, and it should last for up to 3 months in the freezer. Q10: Can I use this sauce on other proteins like beef or shrimp? A10: Absolutely! This sauce is incredibly versatile and works with just about any protein, from chicken and tofu to shrimp and beef. This Homemade General Tso Sauce is easy to make, bursting with flavor, and so much better than store-bought. It's the perfect addition to your homemade Chinese dishes, and it's completely customizable to your taste. Whether you're drizzling it over crispy chicken or using it in a stir-fry, this sauce is bound to become a staple in your kitchen. Enjoy the bold flavors and get ready for a homemade takeout experience! Print clock icon cutlery icon flag icon folder icon instagram icon facebook icon squares icon heart icon heart solid icon This Homemade General Tso Sauce is a flavorful, tangy, and slightly sweet sauce that's perfect for your favorite stir-fries, chicken, or veggies! It's easy to make at home with simple ingredients and will elevate any dish. Skip the takeout and enjoy this quick and delicious recipe. In a small saucepan, combine soy sauce, rice vinegar, hoisin sauce, sugar, sesame oil, garlic, ginger, and red pepper flakes. Stir well to combine and bring the mixture to a simmer over medium heat. Once the sauce is simmering, stir in the cornstarch/water mixture. Continue stirring for another 2-3 minutes until the sauce thickens to your desired consistency. If you prefer a thinner sauce, you can add the optional chicken or vegetable broth. Taste the sauce and adjust the seasoning. If you want more sweetness, add a little extra sugar; for more heat, add more red pepper flakes. Remove from heat and allow the sauce to cool slightly before serving. This sauce works great with crispy chicken or tofu and stir-fried vegetables. Prep Time: 5 minutesCook Time: 5 minutesCategory: Sauces, Condiments, Asian CuisineMethod: StovetopCuisine: Chinese, Asian Serving Size: 1/4 cup Calories: 50 Sugar: 9g Sodium: 600mg Fat: 2g Saturated Fat: 0g Carbohydrates: 10g Fiber: 0g Cholesterol: 0g If you're a Chinese takeout fan, I've got the perfect recipe for you. My easy homemade General Tso Sauce recipe is just what you need to recreate those flavors. With just 7 simple ingredients, you'll have your own restaurant quality sauce in no time. It's sweet, umami, sticky, and just a bit spicy. I use it to make General Tso's Chicken, one of the most popular Chinese takeout dishes, but it's also great with any stir fry! Alpana is pretty much addicted to all Asian food, but somehow I'm usually the one who cooks the stir fries. 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I don't mind, she cooks all the complicated curries, so I'm happy taking care of the easy stuff. This time, her cravings were leaning the General Tso way. But first of all, I needed to make that flavorful sauce... Follow me on YouTube! Check out my brand new YouTube channel. New videos every week! Chicken broth or stock - It provides a savory base for the sauce. I usually use Better than Bouillon. For a vegetarian twist, vegetable stock or broth could be used. Soy sauce - This is the soul of any General Tso's sauce. Sometimes I'll also add a splash of dark soy sauce or a deeper color. Hoisin sauce - Adds a sweet tang that is irreplaceable in this dish. It's like barbecue sauce with a Chinese twist and thickens the sauce beautifully. Rice wine vinegar - A touch of acidity to balance the sweetness and saltiness. In a pinch you can use regular white vinegar, but I really recommend rice wine vinegar if you have it. Corn starch - This is the thickening agent that gives the sauce its glossy, restaurant-style consistency. Be sure to mix it well to avoid clumps. Brown sugar - For sweetness. Sometimes I'll substitute it with honey, especially if I'm making General T

very crunchy. The first fry is 300F(149 °C) and second fry is 350-400F(176 °C-204°C). Deep Dry Chicken Again If you don't want to cook the General Tso's Chicken immediately, you can also put it into the refrigerator with the sauce. Step 14: Mix Sauce And Chicken To Cook In Pan Firstly pour the sauce into the pan and heat it hot enough. Then pour the chicken into the pan. Stir the chicken and make the chicken package with the sauce. If they mix enough, it represents you have made General Tso's Chicken successfully. Mix Sauce And Chicken To Cook In Pan Tips On Ingredients In This Sauce The main thickening agent in the ingredient list is the cornstarch. Adding the cornstarch to the other ingredients and heating the pot for a while does the trick when it comes to getting a more desirable consistency. Apart from that, white and brown sugar also caramelize, and in the process make the sauce thicker. However, you must watch out on the use of cornstarch. Most people usually underestimate the required content when preparing the sauce. Don't forget that the actual thickening occurs when the cornstarch is heated. If you expect that you will add the cornstarch until it is sufficiently thick, you may end up with a rude shock as the sauce may end up becoming a paste. For this reason, use controlled amount of cornstarch powder. You can always add more if you have heated for the recommended duration yet you have not achieved the target thickness. Also, worth noting is the fact that wheat flour can also be used as an excellent thickening substitute. You don't have to worry if you run out of cornstarch powder while you are mid preparations. Chinkiang vinegar is a great substitute to rice vinegar. Scallions can be used for fragrance. If you can't get hoisin sauce, you can use sriracha and barbecue sauce as an alternative. FAQ About General Tso Sauce How To Store The Sauce? Unfortunately, while most people can make pretty good homemade general tso sauce, poor storage makes it lose its rich flavor fast. As a rule of thumb, you should store it in a refrigerator is you have an excess. That way, you can use it up to three weeks. On the same note, if you want to use it after a longer duration, say three months, you can choose to keep it frozen. you can choose to keep it frozen. What Does General Tso Taste Like? It's full of sweet, sour and spicy in the same sauce. In fact, you can adjust the different ingredients to fit your taste. The sweet is from the sugar. The sour is from the vinegar. The spicy is from the dry red peppers. The salt and the soy sauce provide the salty taste. You can also use the light soy sauce and the dark soy sauce to adjust the black color of this sauce. The dark soy sauce will take more black and the light one will take less black. Does The Sauce Recipe Have Rice Wine? No, we don't use the rice wine to do this. You can get all of the ingredients in the recipe need below. We provide three parts materials for you: sauce materials, marinate chicken materials, fry chicken paste materials. If you just want to make the sauce, you should choose the sauce materials. But if you want to make general tso's chicken, you should choose all of them. Is The Sauce Vegan? Yes, the sauce is vegan. But if you use it in the chicken recipe, it is not vegan anymore. Is The Sauce Spicy? Yes, it's mild spicy. But we provide a great method to help you reduce the spicy taste. You can see the step 1 which can help you to do this. The another way reduce the spicy taste is using less dry red peppers. We use 4 in this sauce. You can use 1 or 2. Is The Sauce Healthy? Yes, but if it uses in the chicken recipe, it won't be healthy. But we choose the chicken breast which can be healthier choose. Does The Sauce Have Peanuts? No, please don't confuse the General Tso's Chicken with the Kung Pao Chicken. Kung Pao Chicken needs the peanuts. That's our today recipe about the General Tso Sauce and Germeral Tso's Chicken, hope it can help to cook the wonderful recipe. If you have any problem, please let me know. Print Recipe The recipe tell you how to make General Tso Sauce, and then use it to cook germeral tso's chicken. Add Main Ingredients To MixChop Garlic And Ginger To Be IngredientChop Half Red Bell Pepper To Beautify SauceMix Chicken With Batter And Start FryingRemove Chicken From Fry #1Mix Sauce And Chicken To Cook In Pan General Tso Sauce & Chicken Recipe Calories 529 Calories from Fat 261 \* Percent Daily Values are based on a 2000 calorie diet.