

## CREAMY SOY SAUCE



### INGREDIENTS

2 finely chopped onions  
1 cup Kikkoman sauce  
500 ml cream  
1 glass cold milk  
1 tablespoon chicken powder  
1 teaspoon crushed garlic  
Freshly ground black pepper

### PROCEDURE

- Sauté the chopped onion until translucent. Do not allow to burn.
- Add the chicken powder. Cook until a little dry then add the soy sauce.
- Continue to cook for another 1 minute on medium heat.
- Add the cream and cook until the sauce thickens.
- Add the garlic and cook for 2 minutes on medium heat.
- Check the consistency of the sauce with the cold milk.
- Season with the black pepper.

**Note: The sauce should be of a pouring consistency.**