

Hoisin Sauce – item # 563105



Hoisin sauce is a dark, reddish-brown, thick sauce used for dipping, glazing, and marinating. Hoisin is often referred to as Chinese barbecue sauce, not because it has a similar flavor, but because it is used for a variety of purposes, similar to American barbecue sauce.

Hoisin sauce has a balanced mix of salty, sweet, and tangy, with a hint of spicy heat. This perfectly balanced mixture of flavors makes hoisin the perfect base for many sauces and allows it to be used with a variety of different meat and seafood.

Oyster Sauce – item # 563106



Oyster sauce has a nice balance between sweet and salty with a rich, earthy undertone, thanks to the oyster reduction or extracts. The quality of oyster sauce will greatly affect the flavor. Lower quality oyster sauces may use artificial oyster flavoring, while top-notch oyster sauces use only real oyster reductions for flavoring.

Oyster sauce is used for a variety of applications, including a dressing for noodles, vegetables, and stir fries, or as a base for other sauces and marinades. Oyster sauce is a main ingredient in the popular Chinese dish, Beef and Broccoli. Oyster sauce is also sometimes drizzled over sushi rolls for added flavor and visual appeal.

Plum Sauce – item # 563107



Plum sauce is a viscous, light brown sweet and sour condiment.

Plum sauce is used in Chinese cuisine as a dip for deep-fried dishes, such as spring rolls, egg rolls, noodles, and deep-fried chicken balls as well as for roast duck.

It is made from sweet plums or other fruit such as peach, pineapple or apricot, along with sugar, vinegar, salt, ginger and chili peppers.

Soy Sauce – item # 563109



Soy sauce can be used in various ways as a dipping sauce, cooking sauce or for flavoring.

Sriracha – Chili Sauce – item # 563108



This bright red, multi-purpose hot sauce is made from red chili peppers, garlic, vinegar, salt, and sugar. The sauce is hot and tangy with just a hint of sweetness, which sets it apart from your garden variety hot sauces.

Sriracha sauce often served as a condiment in Thai, Vietnamese, and Chinese restaurants throughout the United States.