

How to Make Dragon Sauce - Better Than Takeout!

If you love sauces that deliver a punch of sweet, savory, and spicy in one swiipe,



TIME
2 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

¾ cup soy sauce
¼ cup honey
2 tablespoons rice vinegar
2 cloves garlic, minced
1 teaspoon fresh ginger, grated
1 tablespoon Sriracha sauce (adjust to taste)
1 tablespoon cornstarch
2 tablespoons water

DIRECTIONS

- 1.** Mix the Base: In a small saucepan, combine the soy sauce, honey, rice vinegar, minced garlic, ginger, and Sriracha. Stir until everything is well combined.
- 2.** Make the Slurry: In a separate small bowl, whisk together cornstarch and water until smooth.
- 3.** Simmer: Place the saucepan over medium heat and bring the mixture to a gentle simmer, stirring occasionally.
- 4.** Thicken: Slowly whisk in the cornstarch slurry. Stir continuously as the sauce begins to thicken into a smooth, glossy consistency-this usually takes about 1-2 minutes.
- 5.** Cool and Store: Remove from heat and let the sauce cool slightly. Use immediately, or pour into an airtight container and refrigerate for later.

SWAPS & NOTES

Make it Gluten-Free : Use tamari instead of soy sauce.
Add citrus : A splash of lime juice brightens the flavor.

Extra heat : Add red pepper flakes or chili garlic sauce for more punch.

More sweetness : Swap in brown sugar or maple syrup for honey.

TIPS FOR SUCCESS

Stir constantly when adding the slurry to avoid lumps.
Don't overheat the sauce-gentle simmering keeps the flavors intact.
Strain the sauce through a fine mesh sieve before storing.
Use fresh garlic and ginger for maximum punch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-dragon-sauce-better-than-takeout/>