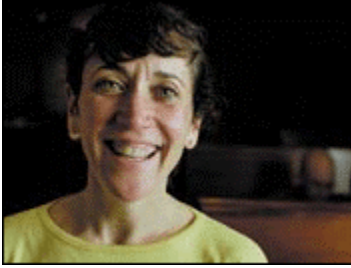


## Chef from the Hood Recipes



**Chef:**  
Bernadette Burrell

**Restaurant:**  
Dempsey's Restaurant & Brewery

**Recipe:**  
Szechwan Green Bean Sauce!

### Ingredients:

- 1/2 cup rice wine vinegar
- 2/3 cup soy sauce
- 1/4 cup sesame oil
- 1/8 cup rice wine (Tao Ting)
- 1/8 cup chili paste (Sambal)
- 1/4 cup brown sugar
- 1/4 cup crushed garlic
- 2 scallions chopped fine
- 2<sup>2</sup> piece fresh ginger finely grated

Combine all ingredients in a bowl.  
Makes almost 3 cups of sauce, will keep  
in refrigerator for at least a week.  
Flame on ~ it's good & good for you!

Want to wake up your veggies? The secrets in the sauce! Bernadette adds her sensational Szechwan style sauce to sautéed green beans, spinach or eggplant. She suggests adding tofu to the sauté for a complete vegetarian meal. Also good as a condiment in brothy soups. Or over grilled fish with a cold beer to quench the fire.