



## Honey Garlic Sauce

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1 Cup	5 MIN	7 MIN		8

Honey garlic sauce is a delicious combination of sweet and savory flavors made with honey, garlic, and soy sauce. It has a rich, glossy texture and a bold taste that works perfectly for a variety of dishes. This easy homemade sauce comes together quickly and is ideal for chicken, shrimp, vegetables, and stir-fries. It's a popular choice for quick meals and adds a flavorful glaze to any dish.

### Ingredients

- 3-4 garlic cloves, minced
- ¼ cup honey
- 3 tablespoons soy sauce
- 1 tablespoon water
- 1 teaspoon cornstarch (*optional, for thickening*)
- 1 tablespoon olive oil or butter

### Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 5-7 minutes
- Total Time: 10-12 minutes
- Servings: ~1 cup
- Course: Sauce / Condiment
- Cuisine: Asian-inspired

## Cooking Method

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### Instructions

1. Heat oil or butter in a pan over medium heat.
2. Add minced garlic and sauté for **1-2 minutes** until fragrant.
3. Add honey, soy sauce, and water.

4. Stir well and bring to a gentle simmer.
5. If using cornstarch, mix it with a little water and add to the sauce.
6. Cook for **2-3 minutes** until slightly thickened.
7. Remove from heat and let cool slightly before serving.

### Cooking Tips

- Do not burn garlic — cook on medium heat
- Adjust honey for sweetness preference
- Use cornstarch for thicker consistency

### Variations

- Add chili flakes for a spicy version
- Use ginger for extra depth
- Add lemon juice for a tangy twist
- Use maple syrup instead of honey

### What to Serve with Honey Garlic Sauce

- Chicken wings or chicken bites

- Shrimp

- Stir-fried vegetables

- Rice or noodles

- Tofu

## **Storage**

Store in an airtight container in the refrigerator for up to **5 days**.

## **Reheating**

Reheat gently on low heat or in the microwave.

## **Frequently Asked Questions**

### **Can I make it without soy sauce?**

Yes, use tamari or coconut aminos.

### **How do I thicken the sauce?**

Use cornstarch mixed with water.

### **Can I make it ahead of time?**

Yes, it stores well and reheats easily.

**Recipe Author**

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