

Cooking Contest Corner

Personalizing Your Dishes

(NAPSA)—For many, the proof of a good chef isn't in the pudding—it's in the sauce. Sauces let chefs add personal touches to dishes and turn ordinary recipes into signature specialties.

Creating your own sauce can be as simple as starting with your favorite flavors, adding a dash of ethnic inspiration and finishing it off with a little soy sauce.

The soy sauce maker, Kikkoman, calls this concept *Signature Sauces*. To create a sauce, begin with a base of flavor-enhancing, naturally brewed soy sauce and combine it with other ingredients found in the kitchen to turn everyday recipes into a cook's own unique creation.

A new contest, sponsored by Kikkoman, challenges home cooks to create their own "signature" sauces. One grand prize winner will receive a custom trip for two to explore the rich culinary traditions of Japan. Other prizes include high-quality kitchen tools.

The contest, which runs from September 1 to October 15, celebrates the re-launch of Kikkoman-usa.com, a site for home cooks with features such as a recipe database, Asian ingredient guide and regular chef columns.

For a complete list of rules and to enter the contest, visit www.kikkoman-usa.com, starting September 1.

Chef Stan Frankenthaler of the critically acclaimed Salamander in Boston shares his *Signature Sauce* recipe to help get home cooks started.

Soy-Laced Peach & Ginger Sauce

8 shallots, julienned
4 cloves garlic, minced
1 tablespoon minced fresh ginger root



Signature sauces add a personalized touch to recipes.

2 tablespoons Asian sesame oil
3 cups peach preserves
¼ cup naturally brewed soy sauce
¼ cup rice vinegar
3 tablespoons julienned fresh ginger root
4 teaspoons coriander seed, coarsely cracked*

Sauté shallots, garlic and minced ginger in large saucepan in hot oil over medium heat 8 minutes, or until shallots are lightly caramelized. Add preserves. Increase heat to high; bring to boil stirring frequently. Remove from heat; stir in soy sauce, vinegar, julienned ginger and coriander. Cool completely. Store in covered container in refrigerator up to two weeks. Stir well before using.

* Place in plastic food storage bag; close securely. Pound with meat mallet or hammer until seeds crack.

Makes about 4 cups.

Tip: Serve this sauce as an accompaniment to sautéed pork medallions, as a dipping sauce for egg rolls, chicken fingers or scallion pancakes, or as a glaze for grilled chicken and shrimp.