

# Keto Hoisin Sauce Recipe

## The Ingredients:

- 3 tablespoons coconut aminos
- 2 cloves of minced Garlic Raw
- 1 tablespoon of Erythritol (Swerve-Grandular Brown)
- 1/2 teaspoon of Ginger
- 1/2 teaspoon Chinese five spice powder
- 1 tablespoon sesame oil
- 1 tablespoon apple cider vinegar
- 1 tablespoon of almond butter

## Instructions:

- 1.) Blend all ingredients.
- 2.) This is a cold prep hoisin sauce and is a little runny. Will work for coating a prepared protein or for dipping.
- 3.) Stir until desired consistency.
- 4.) Put in glass container, store in fridge will last up to 3+ weeks.

**Servings 8 (1/2 cups)**

## Nutrition Facts

Serving size: 1/2 cups

Servings: 8

Amount per serving

	35
	% Daily Value*
<b>Calories</b>	
<b>Total Fat</b> 2.8g	4%
Saturated Fat 0.3g	2%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 7mg	0%
<b>Total Carbohydrate</b> 1.9g	1%
Dietary Fiber 0.2g	1%
Total Sugars 0.1g	
<b>Protein</b> 0.5g	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0mg	2%
Potassium 21mg	0%

\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.

