

FRANK'S
RedHot

SWEET & SPICY GINGER SAUCE

Give your customers an exotic taste — and flex your culinary and creative muscles — by introducing a global flavour that packs a sweet punch. The sweetness of Asian ginger sauce meets the Perfect Blend of Flavour and Heat™.



GINGER BEEF STIR-FRY

INGREDIENTS:

- 600 grams Sirloin Beef strips
- 1 ½ cup Frank's Sweet & Spicy Ginger Sauce
- 1 Tbsp Cornstarch
- ½–1 tsp Club House Baking Powder
- 1 Tbsp Vegetable Oil
- 1–2 Tbsp Cold Water (to adjust slurry consistency)
- 1 ½ cups Onion, sliced
- 1 ½ cups Bell Peppers, sliced (mixed colours)
- 2 Tbsp Vegetable Oil (for stir-fry)

DIRECTIONS:

1. Toss beef strips evenly with ½ tsp baking powder to coat. Let stand 15 minutes at room temperature.
2. Prepare tenderizing slurry by mixing cornstarch, vegetable oil, and cold water until smooth.
3. Coat marinated beef strips evenly in the slurry.
4. Heat 2–3 Tbsp oil in a wok or skillet over medium-high heat. Stir-fry beef until cooked; remove and reserve.
5. Over high heat, stir-fry vegetables, add sauce and reduce for 1–2 minutes. Return beef and cook 1 minute.
6. Serve with rice

PLUS-ONE RECIPE IDEAS:

BOOST YOUR MENU WITH SIMPLE FRANK'S REDHOT® SWEET & SPICY GINGER SAUCE PAIRINGS USING BACK-OF-HOUSE INGREDIENTS YOU ALREADY STOCK.



GINGER BANG BANG SAUCE

Mayo +
Frank's RedHot®
Sweet & Spicy
Ginger Sauce



+



1 cup

¼ cup

*IT'S GREAT AS A SAUCE ON
BANG BANG SHRIMP.*



GINGER ORANGE VINAIGRETTE

Orange Juice +
Rice Vinegar +
Frank's RedHot®
Sweet & Spicy
Ginger Sauce



½ cup

+



¼ cup

+



1 cup

*TRY IT ON A LIGHT SALAD
OR AS A MARINADE.*



MANGO GINGER CHUTNEY

Mango +
Frank's RedHot®
Sweet & Spicy
Ginger Sauce



½ cup

+



1 cup

*ADD RAISINS TO THE CHUTNEY
FOR EXTRA BODY AND SERVE WITH
VEGETABLE PAKORAS.*



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