

Vegan Oyster Sauce Recipe ([video](#))



INGREDIENTS

- 3 [dried shiitake mushrooms](#) (approx. 20g, rehydrated in 1 cup of hot water until soft)
- 2 tsp [miso paste](#) (10g)
- 1 1/2 – 2 tsp [salt](#) (6g)
- 1 tbsp [soy sauce](#) (15ml // [tamari](#) for gluten free)
- 2–3 tsp [dark mushroom soy sauce](#) (12ml // [gluten free as needed](#))
- 2 tsp [corn starch](#) + 1 tbsp water (6g)

Caramel

- 1/3 cup [cane sugar](#) (62g // or granulated sugar of choice)
- 2 1/2 tbsp water (37ml)
- 2 1/2 tbsp hot water (37ml)

Optional seasonings

- 2 tsp minced garlic or 1/4 tsp [garlic powder](#)
- 1 tsp minced ginger or 1/8 tsp [ground ginger](#)
- 1/4 tsp [Chinese five spice](#)
- 1/2 tsp [ajinomoto](#) (msg)
- 1/2 tsp [mushroom seasoning powder](#)

INSTRUCTIONS

1. **Mushroom mixture:** Pour the soaking water through a fine mesh sieve to remove any excess dirt. Cut the softened rehydrated mushrooms with scissors (optional, you can skip this step if you have a high speed blender). Blend the soaking water and mushrooms until smooth.
2. **Caramel:** In a saucepan over medium heat add sugar and water. Do not mix or swirl the pan. Let the mixture bubble until amber in colour. Turn off the heat and then add in the hot water. Be careful as the water may splash due to the vigorous bubbling. Stir the caramel– at this point it should be slightly runny and smooth.
3. **Finishing the sauce:** Add the blended mushroom mixture to the saucepan and stir with the caramel sauce. Turn the heat back on over low to medium low. Add the soy sauce, dark soy sauce, miso paste, salt and any additional seasonings of choice and whisk until well combined. Then drizzle in the corn starch slurry while continuing to whisk until thickened to desired consistency. The mixture will thicken more as it cools. Taste and adjust the saltiness to your liking.
4. **Store:** Remove from heat and once cooled, transfer to an air tight container. Store in the refrigerator for up to two weeks or in the freezer for up to 3 months.

NOTES

5. **Helpful Equipment:** [sauce pan](#), [whisk](#), [air tight sauce container](#)