

Chinese Sweet and Sour Sauce

This sauce goes with egg rolls and spring rolls. The original recipe is from Panlasang Pinoy. I replaced fresh pineapple with canned, crushed pineapple for convenience.

Ingredients:

- 3 cups water
- 1/2 cup brown sugar
- 1/2 cup ketchup
- 1 small can (8 oz.) crushed pineapple
- 1/4 cup white vinegar
- 1 small yellow onion
- 1 small red bell pepper
- 1 small green bell pepper
- 1 1/2 Tbsp. cornstarch
- 2 Tbsp. dark soy sauce

Equipment:

- Bowl and whisk
- Storage container



Chinese Sweet and Sour Sauce:

<input checked="" type="checkbox"/>	Directions	Time (min)
	In a saucepan, bring 3 cups water to a boil	3
	Cut peppers in half and remove the stem and webbing. Chop.	3
	Peel and slice 1 small onion	2
	Add 1/2 cup brown sugar, 1/2 cup ketchup, 8 oz. crushed pineapple, 2 Tbsp. dark soy, and 1/4 cup white vinegar.	1
	Stir and bring to a boil	2
	In a small bowl, mix 1 1/2 Tbsp. cornstarch with 2 Tbsp. water	1
	Add chopped peppers and sliced onion to the saucepan.	1
	Cover and simmer	14
	Stir cornstarch and add to the pan. Stir to combine.	1
	Heat until the mixture thickens. Allow to cool.	3
	Store extra in jars or plastic. Refrigerate or freeze.	2
	Total	33