

# Plum Sauce

Makes 2 cups

This is made with pickled plums that are also salted. The ones I found at Tsai Grocery in Ann Arbor and H&L Asian Market in North Charleston were dry with pits. The original recipe is from *The Woks of Life* that called for pitted plums in liquid. This recipe is designed to use a whole container of 24 small, dried plums (11 oz. with pits).



## Ingredients:

- 24 salted, pickled plums
- 4 Tbsp. sugar
- 3/4 cup hot water
- 1 cup + 2 Tbs. apricot preserves
- 3/4 tsp. soy sauce
- 1 1/2 tsp. rice vinegar

## Equipment

- Food processor

## Plum Sauce:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Pit 24 pickled plums	10
	In a small bowl, combine 4 Tbsp. sugar and 3/4 cup hot water	1
	In a food processor, combine plums, sugar water, 1 cup + 2 Tbsp. apricot preserves, 3/4 tsp. soy sauce, and 1 1/2 tsp. rice vinegar.	3
	Transfer to a container and refrigerate	
	Total	14