

# Thai Sweet and Sour Sauce

This sauce goes with the Golden Baskets but it is also nice with the Turkey bacon meatballs. Do not use "seasoned" rice vinegar.



## Ingredients:

- 1 cup rice vinegar
- 1 cup sugar
- 2 Tbsp. soya sauce
- 1/4 tsp. salt
- 2 Tbsp. chili-garlic sauce
- 2 cloves garlic (1 Tbsp. chopped)

## Equipment:

- Bowl and whisk
- Storage container

### Thai Sweet and Sour Sauce:

<input checked="" type="checkbox"/>	Directions	Time (min)
	In a sauce pan, combine 1 cup vinegar and 1 cup sugar	1
	Heat on high and stir until sugar dissolves	4
	Add 2 Tbsp. soy sauce and 1/4 tsp. salt. Stir to combine.	1
	Simmer to thicken	10
	Remove from heat.	1
	Add 2 Tbsp. chili-garlic sauce and 1 Tbsp. garlic	1
	Stir to blend and allow to cool	1
	Serve warm or transfer to a storage container with a tight lid	1
	<b>Total</b>	<b>16</b>