

Hibiscus-Infused Sweet and Sour Sauce

Swich

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Chef's Notes

This recipe goes well with Asian dishes, roasted vegetables, sandwiches and more.

Flavors can be adjusted by adding more hot sauce.

Step 1: Prepare the Mise en Place

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| <ul style="list-style-type: none">• Cornstarch slurry (1 ½ T cornstarch, dissolved in 2 T water) | Prepare slurry and set aside. |
| <ul style="list-style-type: none">• 2 ounces/60 cc brewed hibiscus tea | Assemble all other ingredients and place into a bowl. Add slurry and mix well. |
| <ul style="list-style-type: none">• 6 ounces/180 cc pineapple or orange juice | Place mixture in a small saucepan. On a low heat, stir mixture until the sauce begins to thicken. |
| <ul style="list-style-type: none">• 4 T/60 cc rice wine vinegar | |
| <ul style="list-style-type: none">• 4T/60 cc silan or maple syrup, or to desired taste | Remove from heat, and allow to cool. |
| <ul style="list-style-type: none">• 4T/60 cc of Tamari or Soy Sauce, or to taste | Place in a small jar, cover and place in refrigerator. Will keep for five days. |
| <ul style="list-style-type: none">• 2 T ketchup | NOTE: the sauce may thicken, when ready to serve, add one tablespoon of juice or water to dilute the sauce by stirring the juice into the sauce. |
| <ul style="list-style-type: none">• 1T granulated garlic | |
| <ul style="list-style-type: none">• 1 T granulated onion | |
| <ul style="list-style-type: none">• Dash of hot sauce | |