

Sweet and Sour Sauce

written by The Recipe Exchange | March 10, 2014

Ingredients

1 tablespoon cornstarch
1 tablespoon water
2/3 cup pineapple juice
1/3 cup rice vinegar
1/3 cup light brown sugar
3 tablespoons ketchup
1 tablespoon soy sauce

Directions

In a small bowl, whisk together cornstarch and water. Set aside.

In a medium saucepan, combine pineapple juice, rice vinegar, brown sugar, ketchup, and soy sauce and bring to a boil over medium heat. Stir in cornstarch slurry and cook until thickened, about 1-2 minutes. Remove from heat and use immediately or store in an airtight container in the refrigerator for up to two weeks.