



## *Thai Sweet Chili Sauce*



### **Ingredients:**

- 1/3 cup rice vinegar
- 1/3 cup water
- 1/3 cup + 2 tablespoons cane sugar
- 1 tablespoon rice wine (can substitute dry sherry)
- 1-2 teaspoons dried red chili flakes
- 1 1/2 teaspoons finely minced garlic
- 1 teaspoon finely minced ginger
- 1 teaspoon tamari or soy sauce
- 2 teaspoons cornstarch dissolved in 1 tablespoon water (the sauce will thicken more once cooled)
- 1-2 drops natural red food coloring (optional)

### **Method:**

1. Place all of the ingredients except for the cornstarch mixture in a small saucepan and bring it to a boil, stirring regularly.
2. Once the sugar is dissolved stir in the cornstarch mixture, stirring continually until thickened, about 1 minute.
3. Let the sauce cool completely, pour into an airtight jar, and store in the refrigerator. Will keep for up to a week.