

Hot + Sweet Dipping Sauce

Recipe by Nancy Cho

Yield: makes 1 ½ cups

Prep Time: 7 minutes

Cook Time: 10 minutes

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Sides + Accompaniments

Dairy-Free, Gluten-Free, Nut-Free, Vegan,
Vegetarian

INGREDIENTS

1 cup water

¾ cup white vinegar

¾ cup sugar

2 tablespoons fresh red jalapeno, seeded and minced

3 cloves garlic, minced

½ teaspoon dried crushed red pepper

½ teaspoon salt

1 tablespoon cornstarch

METHOD

1. In a small saucepan over medium-high heat, bring water, vinegar, sugar, jalapeno, garlic, dried crushed red pepper and salt to a simmer and cook for about 8-10 minutes.
2. In a small bowl, stir cornstarch and 2 tablespoons of water together.
3. After simmering and sugar and salt have dissolved, stir in cornstarch and water slurry to sauce, and cook until it thickens a little, about 30 seconds. Remember that sauce will continue to thicken after cooking.
4. Remove from heat and let cool.

TIPS

- This sauce can be kept in an airtight container the refrigerator for a few weeks up to a month.