

## Sweet and Sour Sauce

Ingredients 💆

½ cup white sugar

1/4 cup apple cider vinegar

1/4 cup ketchup

2 tbsp soy sauce

1 tbsp cornstarch

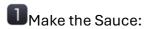
2 tbsp water

1 tsp garlic powder

1 tsp onion powder

½ tsp ground ginger (optional)

Instructions



In a saucepan, combine the sugar, vinegar, ketchup, soy sauce, garlic powder, onion powder, and ginger (if using).

Stir and bring the mixture to a simmer over medium heat, cooking for about 3-4 minutes.

## 2 Thicken the Sauce:

In a small bowl, mix the cornstarch with 2 tbsp water to make a slurry. Slowly add the cornstarch mixture to the simmering sauce while stirring continuously. Continue to cook for another 2-3 minutes until the sauce thickens to your desired consistency.

## 3 Cool and Serve:

Remove from heat and let the sauce cool slightly.

Serve as a dipping sauce for chicken, shrimp, or spring rolls, or drizzle over stir-fry dishes.