



Sweet and Sour Sauce

Ingredients

½ cup white sugar
¼ cup apple cider vinegar
¼ 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

1 Make the Sauce:

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.