

Hibiscus-Infused Sweet and Sour Sauce

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Chef's Notes

This recipe goes well with Asian dishes, roasted vegetables, sandwiches and more.

Flavors can be adjusted by adding more hot sauce.

Step 1: Prepare the Mise en Place

- Cornstarch slurry (1 ½ T cornstarch, dissolved in 2 T water) Prepare slurry and set aside.
 - 2 ounces/60 cc brewed hibiscus tea Assemble all other ingredients and place into a bowl. Add slurry and mix well.
 - 6 ounces/180 cc pineapple or orange juice Place mixture in a small saucepan. On a low heat, stir mixture until the sauce begins to thicken.
 - 4 T/60 cc rice wine vinegar
 - 4T/60 cc silan or maple syrup, or to desired taste Remove from heat, and allow to cool.
 - 4T/60 cc of Tamari or Soy Sauce, or to taste Place in a small jar, cover and place in refrigerator. Will keep for five days.
 - 2 T ketchup
 - 1T granulated garlic
 - 1 T granulated onion
 - Dash of hot sauce
- NOTE: the sauce may thicken, when ready to serve, add one tablespoon of juice or water to dilute the sauce by stirring the juice into the sauce.