

Sweet and Sour Sauce (for dipping, wings, etc.)

Ingredients

- 6 tbsps ketchup (or less tomato paste)
- 2 tbsps honey
- 2 tbsps rice vinegar (or cider vinegar)
- 2 tbsps low-salt soy sauce
- 1 tbsp corn starch

Method

1. Mix corn starch with soy sauce and vinegar to dissolve.
2. Add all ingredients to a small sauce pan and heat to a simmer to thicken.
3. If too thick can thin with water, or if not thick enough add more corn starch dissolved in a small amount of water.
4. Taste and adjust vinegar, honey and soy to get desired balance of sour, sweet and salt.