

Betty's Basic Sweet and Sour Sauce Recipe



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In this video, Betty demonstrates how to make a Basic Sweet and Sour Sauce. This sauce may be used for Asian and other foods. A blend of rice vinegar, brown sugar, ketchup, and some spices, this is a very simple way to make a zesty sauce.

Ingredients:

- 1/3 cup rice vinegar
- 4 tablespoons light brown sugar
- 1 tablespoon ketchup
- 1 teaspoon soy sauce
- 2 teaspoons cornstarch
- 4 teaspoons water

In a small pot, mix together 1/3 cup rice vinegar, 4 tablespoons brown sugar, 1 tablespoon ketchup, and 1 teaspoon soy sauce. In a small bowl, mix 2 teaspoons cornstarch and 4 teaspoons water until smooth. Add cornstarch mixture to the pot of sauce mixture. Cook over low heat, stirring constantly. Cook for about a minute or so, until the sauce is thickened and bubbly. Pour into a small bowl for serving. Cool until just lukewarm, or serve chilled. You can use this sauce for dipping cooked foods, like chicken fingers, pork, fish, and shrimp. It has a delightful, piquant flavor that you are sure to enjoy! --Betty ☐