

# SWEET CHILI SAUCE

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## INGREDIENTS

1 cup water  
1 cup rice vinegar  
1 cup sugar  
2 teaspoons fresh ginger root, finely grated  
1 teaspoon garlic, finely grated  
2 teaspoons hot chile, minced 2  
teaspoons tomato sauce  
2 teaspoons cornstarch

## METHOD

### Step 1

Pour water and vinegar into a saucepan, and bring to a boil over high heat.

### Step 2

Stir in sugar, ginger, garlic, chile pepper, and ketchup; simmer for 5 minutes.

### Step 3

Stir in cornstarch. Remove saucepan from stove to cool. Then transfer to a bowl, cover, and refrigerate until needed.

THE  
COOKERY

by The Secret Jozi Chef