

SWEET CHILI SAUCE

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