



## Recipes

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### Singapore Sweet and Sour Sauce

Serves 1

#### Ingredients:

2 tsp. Chicken Base  
1 cup Hot Water  
3/4 cup Ketchup  
3/4 tsp. Fresh Garlic , minced  
1/4 cup Fresh Ginger , minced  
1 cup Rice Wine Vinegar  
1/2 cup Granulated Sugar  
1/2 tsp. Fish Sauce  
1 oz. vol. Pineapple Juice  
1/4 cup Palm Vinegar  
1 cup Fresh Pineapple , small dice  
1/4 cup Green Onion , thinly sliced  
1/4 cup Red Bell Pepper , diced

#### Directions:

1. Dissolve chicken base in hot water.
2. Place all ingredients together in a saucepot over medium high heat.
3. Stir occasionally and bring to a simmer.
4. Lower heat and simmer 10 minutes.
5. Adjust flavors if necessary
6. Remove from heat and chill.
7. Place in a covered storage container and hold refrigerated until ready for use.