

Indonesian Garlic Chile Sauce

Serves 1

Ingredients:

1 cup Rice Wine Vinegar

1 cup Brown Sugar

4 oz. Water

1/4 cup Minced Garlic

4 tsp. Chiles Paste (e.g. Sambal Olek)

2 tsp. Salt

Directions:

1. Place all ingredients in a small saucepan. Cook over low heat until the sauce has reduced and thickened to a syrupy consistency, about 30 minutes.