



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.