

Mild Sweet Chili Sauce

This sweet chili sauce is perfect for those who enjoy a flavorful condiment without the heat. Ideal for sachet production, it combines sweetness and tanginess to complement a variety of dishes.


15 min

Total time

easy

Difficulty

50

kcal / serving

Ingredients

- 1 tablespoon sugar
- 1 tablespoon rice vinegar
- 1 tablespoon soy sauce
- 1 clove garlic, minced
- 1/4 teaspoon ginger, grated
- 1 tablespoon water
- 1 teaspoon cornstarch
- 1 teaspoon sesame oil
- 1/2 tablespoon ketchup

Steps

- 1 In a small saucepan, combine sugar, rice vinegar, soy sauce, minced garlic, grated ginger, and water.
- 2 Heat over medium heat until the mixture starts to simmer.
- 3 In a small bowl, mix cornstarch with a little water to create a slurry.
- 4 Add the cornstarch slurry to the sauce, stirring continuously until it thickens.
- 5 Remove from heat and stir in sesame oil and ketchup.
- 6 Let it cool before packaging into sachets.