



Sweet and Sour Sauce

Ingredients

1 tablespoon cornstarch
2 tablespoons water

1 cup water
1/3 cup white vinegar
2/3 cup sugar
1/2 teaspoon Worcestershire sauce

2 tablespoons ketchup
Pinch (1/16 tsp.) of salt
Pinch (1/16 tsp.) of MSG
Pinch (1/16 tsp.) of white pepper
Pinch (1/16 tsp.) of Tabasco

Directions

- Combine the cornstarch and 2 tablespoons water and set aside.
- In a saucepan, cook the vinegar, water, and sugar over medium heat and add the cornstarch mixture and Worcestershire sauce. Cook until the sauce is bubbly and thick.
- Remove the pan from the stove and add the ketchup, salt, MSG, white pepper, and Tabasco.

*** If sauce doesn't thicken enough mix about 1/2 tbsp. cornstarch to about 2 tablespoons of the sauce. Mix well so there are no lumps. Add the cornstarch / sweet and sour sauce mixture to the pan with the sweet and sour sauce and cook until thickened.

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