

PLUM SAUCE

Last Modified: 11/30/2016

PREP: 15 Min
COOK: 15 Min
STOVETOP

F EASY

SAUCE

MAKES 1 1/2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Plumb Preserves (Bonne Maman)	
1/2	Cup	Chutney Preserves (Rosebud)	Chopped
2	Cloves	Garlic	Minced
2	Tbsp	Brown Sugar	
2	Tbsp	Lemon Juice	
2	Tsp	Soy Sauce (Lee Kum Kee)	
2	Tsp	Fresh Ginger (Peeled)	Minced

PREPARATION

FACTOID	This is the "traditional" sweet Plumb Sauce served in Asian restaurants with Chips, Crispy Duck, Egg Rolls and Spring Rolls.
TOOLS	1) Small Saucepan
PREP	DISH 1) Mince the Garlic Cloves and set them aside. 2) Peel and mince the Ginger and add it on top of the Garlic. 3) Chop the Chutney and add them on top of the Garlic.
1	Combine all of the listed ingredients in a small saucepan over medium heat. Stir constantly until the Chutney Preserves melt. Let it cool and serve at room temperature.