

SWEET & SOUR SAUCE (SPICY)

F EASY

Last Modified: 11/30/2016

PREP: 15 Min
COOK: 15 Min
STOVETOP

SAUCE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Tbsp	Rice Wine Vinegar (Marukan)	
1	Tbsp	Corn Starch	
2	Tbsp	Fresh Turnip (Peeled)	Grated
AND			
2	Stalks	Green Onions (Greens & Whites)	
OR IF NO TURNIP			
4	Stalks	Green Onions (Greens & Whites)	
1/4	Cup	Light Brown Sugar	Packed
3/4	Cup	Water	
1/2	Tsp	Crushed Red Pepper Flakes	

PREPARATION	
OPTION	The grated Turnip is an option (if you have it, WELL worth the crunchy addition). If using the Turnip, then eliminate two of the Green Onion Stalks.
TOOLS	1) Small Mixing Bowl 2) Small Saucepan
PREP	DISH 1) Peel and grate the Turnip and set it aside.
PREP	Finely chop the white parts of the Green Onions. Cut the green parts into 1 inch long thin strips (Julienned) and reserve both separately.
1	Combine the Vinegar and Corn Starch in a small mixing bowl.
2	Combine the Water, Brown Sugar, Crushed Red Pepper and chopped Green Onion Whites in a small saucepan and bring it to a boil. Whisk in the Vinegar and Corn Starch mixture. Return it to a boil and cook it until the Sauce is clear and thickened, approximately 1 minute.
SERVE	Sprinkle the Sauce with the reserved Green Onion Greens Strips and the grated Turnip and stir to mix together well just before serving.