

## Sauce/Sweet And Sour

A: 1/4C peach preserves  
1/4C apricot preserves  
1/4C pineapple chunks  
6T corn syrup  
10t vinegar  
3t corn starch  
1t hot Chinese mustard  
1/2t salt  
1/2t garlic powder  
pineapple juice

- B: 3-4 drops red food coloring
1. Combine (A) in blender, liquefy.
  2. Heat in saucepan over medium high heat, stirring until bubbling and thickened.
  3. Add (B), stir.
  4. Store in glass jars, keep refrigerated.

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*From the kitchen of David and Jennifer Deaven*