From the kitchen of David and Jennifer Deaven Sauce/Sweet And Sour

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. Servings: 4

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