

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