

Homemade Sweet and Spicy Chile Sauce

Adapted from picturetherecipe.com

4 tablespoons sugar
1/4 cup rice vinegar
1/8 cup water
1 teaspoon minced garlic
1 teaspoon crushed red pepper flakes
1/2 teaspoon Sambal Oelek
1 1/2 teaspoons cornstarch mixed with same amount of water
3/4 teaspoon fish sauce

Add the sugar to a small sauce pan, then whisk in the rice vinegar and water. Turn heat to medium high and bring to a boil, whisking until sugar is dissolved.

Add the minced garlic, crushed red pepper flakes, and Sambal Oelek. (You can substitute Sriracha if you don't have any.) Turn heat down and let simmer for several minutes until it slightly thickens.

Whisk in the cornstarch slurry, then simmer at a high bubble until the sauce clears and thickens. Turn off heat, stir in the fish sauce, then set aside to cool down. Once cool, store in airtight bottle in the refrigerator until ready to use. Serve as a dipping sauce with spring rolls, or as a sweet/spicy dressing to any salad.