



## Sweet Chile Sauce

Author: Chuck Underwood Prep Time: 5 min Cook Time: 15 min

Total Time: 20 minutes Yield: 1 cup  Category: Sauce

Method: Stovetop Cuisine: Asian Diet: Vegan

### Description

**Sweet chili sauce** is an amazingly flavorful condiment in Thai, Malaysian, and Western cuisine. It's super easy to make with everyday ingredients and goes great on rice, lettuce wraps, or spring rolls.

### Ingredients

- 1/4 cup water
- 1 T. cornstarch
- 1/4 cup rice vinegar
- 1/4 cup date sugar plus 1 Tbs additional if needed
- 1/2 tsp red chile flakes
- 1/2 tsp ground ginger
- 2 tsp minced garlic
- 2 Tbs tomato paste (or to taste)
- 2 tsp minced garlic

### Instructions

- 1 Mix the cornstarch and water to make a slurry and add to a small saucepan.
- 2 Stir in the vinegar over low heat
- 3 Add 1/4 cup of date sugar and mix well to dissolve
- 4 Add the chiles and ginger and mix well
- 5 Finally, add the minced garlic and tomato paste
- 6 Taste and make any adjustments. Add 1 Tbs additional sugar if needed.
- 7 If the sauce is too thick you can add more water to thin it down.

*Find it online: <https://www.brandnewvegan.com/recipes/asian/sweet-chile-sauce>*

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