

Sweet and Sour Sauce

Ingredients

1/2 cup white vinegar
1/4 cup ketchup
1/2 cup granulated sugar
1/2 teaspoon salt
1 tablespoon corn starch
2 tablespoons water
2 tablespoons canola oil

Directions

1. In a small prep bowl, dissolve cornstarch and water.
2. In a medium mixing bowl, combine white vinegar, salt, and sugar. Add the cornstarch and water mixture and mix very well.
3. Heat sauce pan on medium and add oil and ketchup. Use a whisk to combine. Cook for 2 minutes.
4. Add the vinegar mixture and bring to a boil. Lower heat to low and keep stirring until sauce thickens, about 3 minutes.
5. Remove from heat and let it cool.

From: <http://www.yummly.com/recipe/external/Sweet-and-Sour-Dipping-Sauce-1219496>

