

MICROWAVE-FRIENDLY

Homemade Sweet Chili Sauce

INGREDIENTS

- ½ cup water
- ¼ cup rice vinegar
- ¼ cup honey (or sugar)
- 2 tsp soy sauce
- 1 garlic clove, grated
- ½ to 1 tsp red pepper flakes
- 1 tbsp cornstarch + 1 tbsp water (slurry)

DIRECTIONS

1. Whisk all ingredients except slurry in a microwave-safe bowl.
2. Microwave on high for 1 minute.
3. Stir in slurry and continue in 30-sec intervals (1-2 min) until thickened.
4. Let cool 5-10 minutes before using.