

Sweet & Sour Sauce



Makes:

10

Utensil:

3 Qt. Ultimate Culinaire with Cover (Limited Edition)
Saladmaster Food Processor

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Recipe:

Contributed By:

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Recipe Description:

This simple to prepare sauce is everything you are looking for, sweet, tangy, fruity and a bit sour without any artificial colors and flavors. Serve sweet and sour sauce with eggrolls, pan-fried dumplings or toss with steamed broccoli, pan fried chicken pieces or tofu.

1 cup
orange juice, fresh
(237
ml)
1 tsp
orange, zest, use Cone #1
(2
g)
1 tsp
ginger, zest, use Cone #1
(1
g)
½ cup
ketchup
(125
g)
¼ cup
tamari or natural soy sauce
(113
g)
½ cup
rice vinegar
(118
ml)
⅓ cup
coconut sugar
(66
g)

2 tbsp
cornstarch, organic
(16
g)
2 tbsp
water
(29
ml)

Directions:

1. Put orange juice, orange zests, ginger, ketchup, tamari, rice vinegar and coconut sugar in Ultimate Culinaire, whisk all of the ingredients together to combine.
2. Place lid on Ultimate Culinaire and turn heat to medium. When Vapo-Valve™ begin to click steadily, remove lid.
3. In a small bowl combine cornstarch and water, whisk together to combine. Slowly pour cornstarch and water mixture into orange juice mixture and whisk.
4. Turn heat to low and cook for 2-3 minutes until thickened.
5. Taste sauce and adjust seasonings as needed.
6. Store sauce in covered container in refrigerator and serve at room temperature.

Tips:

- Substitute orange juice for canned pineapple juice.
- Substitute coconut sugar for maple syrup or brown sugar.

Nutritional Information per

▼ Serving

Calories: 71
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 933mg
Total 16g
Carbs:
Dietary Fiber: 0g
Sugar: 14g
Protein: 1g