

Sweet and Sour Sauce

1 tablespoon vegetable oil
1/2 medium onion, chopped
1/2 teaspoon grated ginger
1/4 cup finely diced pineapple
1/3 cup rice vinegar
1/4 cup ketchup
2 tablespoons chili garlic sauce (recommended: Sriracha)
1/4 cup sugar
1/4 cup chicken broth
2 teaspoons cornstarch

Heat the oil in a small saucepan over medium-high heat.

When hot, add the onions and cook, stirring, until softened, about 2 minutes.

Add the ginger and cook, stirring constantly, for 30 seconds.

Stir in the pineapple, vinegar, ketchup, chili garlic sauce, and the sugar.

Bring the sauce to a simmer and cook, stirring, for 3 minutes.

In a small bowl, whisk together the chicken broth and cornstarch until smooth. Add to the sauce mixture and bring to a boil.

Cook for 1 minute, remove from the heat, and cool slightly.

Pour the sauce into a small food processor or blender and pulse several times, if desired.

Alternatively, leave the dipping sauce chunky. Serve warm.