

# Sweet Thai Chili Sauce

**Category:** Asian - General    **Servings:** 8

**Rating:** 10

**Source:** Mai Pham, Lemon Grass Restaurant

## Description:

When served with Spicy Salmon Cakes, can't be beat.

## Ingredients:

lchili paste	2 tablespoons (we use sambal oelek)
lgarlic	2 teaspoons, minced
rice wine vinegar	1/2 cup
lwater	2/3 cup
isugar	2/3 cup
lsalt	1 teaspoon
icornstarch	4 teaspoons
l'cilantro	4 tablespoons, chopped fresh

## Instructions:

In a small saucepan, but without heat, whisk together the chili paste, garlic, vinegar, water, sugar, salt, and cornstarch until well blended. Stirring often, bring mixture to a boil. Reduce heat and let simmer for about 5 minutes. When cooled, stir in the cilantro and serve. Sauce should be sweet and sour and slightly thickened.

Will keep for 2 weeks in the refrigerator.