

# Dipping/Finishing Sauce: Sweet Hawaiian

December 20th, 2021

**This recipe serves: 6**

Prep Time: 00:15

Cook Time: 00:30

This is a sweet tasting dipping sauce that is great with chicken (or pork) nuggets, or a finishing sauce for Roast Chicken, Roast Pork, or Honey Ginger Chicken.

## Ingredients:

4 Pineapple Rings

1 Cup Pineapple Juice

1/2 Cup Orange Juice

1/4 Tablespoons Soy Sauce

2 Tablespoons White Vinegar

1 Tablespoon Dijon Mustard

2 Teaspoons Garlic Cloves, minced

1 Teaspoon Unsweetened Coconut, shredded

1 Teaspoon Brown Sugar

2 Tablespoons Water

2 Tablespoons Cornstarch

Srirachi Sauce, to taste (Optional)

## Directions:

In a blender or food processor, add the Pineapple Rings, Pineapple Juice, Orange Juice, Soy Sauce, and Garlic.

Pulse until the Pineapple Rings are fully blended and you have a thick liquid.

In a medium sauce pot, add the blended Pineapple liquid. mix in the Vinegar, Mustard, Shredded Coconut, and Brown Sugar.

Put the sauce pot over medium heat and bring the mixture to a low boil.

In a small bowl, mix the cornstarch with 2 Tablespoons water until fully integrated.

Add the liquid Cornstarch to boiling sauce. Stir well.

Reduce heat to low and whisk constantly until sauce thickens.

Remove from heat.

Cool and refrigerate, covered up to 3 weeks.

Serve with Sous Vide - Honey Ginger Chicken.