

Thai - Little Bit Sweet, Little Bit Spicy Sauce

June 18th, 2019

Prep Time: 00:15

Cook Time: 00:15

I have eaten this sauce for years in various Thai Food restaurants. I am not sure what the sauce is actually called, but the various Waiters usually refer to it as "Little Bit Sweet, Little Bit Spicy" Sauce. Start by making a rich simple syrup (with a sugar:water ratio of 2:1). Allow the syrup to cool, then add Apple Cider Vinegar and Chili Garlic Sauce.

Ingredients:

1/4 Cup Water

1/2 Cup Granulated Sugar

1 Tablespoon Apple Cider Vinegar

1 Tablespoon Huy Fong Chili Garlic Sauce or Srirachi Sauce (use more or less to adjust for your taste)

Directions:

Bring the Water to a boil.

Add the Sugar and stir until fully dissolved.

Remove from the heat.

Allow the syrup to cool, then add and mix the other ingredients.

Refrigerate for up to 8 weeks.

The flavor gets better as it ages.