

SWEET GARLIC AND CHILLI DIPPING SAUCE

Ingredients

- 4 oz (110g) sugar
- 10 fluid oz (300ml) water
- 2 fluid oz (60ml) white vinegar
- 2 garlic cloves crushed
- 1 teaspoon dried chilli flakes can use fresh
- 2 teaspoon of arrowroot mixed with a little water to make a smooth paste

Method

- Put sugar, water, vinegar, crushed garlic and chilli flakes in a pan.
- Place on a medium heat stirring all the time till the sugar is dissolved.
- Bring to boil and add a little of the liquid to the arrowroot mix
- Add to the liquid in the pan, stirring all the time. (This will cause the mixture to thicken)
- Once it comes back to the boil remove from the heat and let the mixture go cold.
- Place in a jar.
- Leave for a week and then it will be ready to use



Serving Tip:

This dipping sauce goes well with fish, meat and cheese.

It can be used in stir-fries.

You can put a little in a dish add a little lemon juice and use as a salad dressing.

Or just dip in your barbecued meats