

ELNA'S SWEET CHILI SAUCE



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- 1 cup water
- 2 tablespoons maizena
- 3 cloves of garlic, chopped
- 2 tablespoons finely chopped fresh red chilies or to taste
- 2 teaspoons mixed herbs
- 2/3 cup sugar
- 1/3 cup vinegar
- 2 teaspoons salt

Whisk together 2 tablespoons water and maizena. Set aside.

In a medium saucepan, mix together remaining water, garlic, peppers, sugar, vinegar, mixed herbs and salt.

Bring to a boil over medium heat, reduce heat and simmer for 3 to 5 minutes.

Stir maizena mixture, then whisk into simmering sauce and cook until thickened. Remove from heat, let cool, store in an airtight container in the refrigerator.

Recipe posted by Elna van der Nest

Photo: Elna van der Nest