



# SWEET AND SOUR SAUCE



## SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR,  
WOK SPICE

---

## INGREDIENTS

**2 tbsp cornstarch (cornflour)**

**1 tbsp *Saveur Wok Spice***

**1 15 oz./425 g can pineapple chunks  
or ripe fresh**

**1 green, red or yellow bell pepper  
(capsicum) seeded and diced**

**1/3 cup *Saveur Mango, Apricot &  
Strawberry Balsamic Vinegar***

**1/2 cup gluten free soy sauce or tamari  
or aminos**

## METHOD

Mix cornstarch with a little water. Combine all ingredients in saucepan. Cook until thickened, stirring constantly, about 5 minutes over medium heat.

*Pour over fried chicken wings for an Asian style treat.*

