

Chinese Plum Sauce made with Fresh Plums

Yield: 7 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-apricot-sauce-recipe>

Ingredients:

- 4 cups plums fresh ripe red fleshed, pitted and chopped
- 1 cup apricots fresh, chopped
- 1/2 cup red onion minced
- 3 garlic cloves minced
- 2 tablespoons ginger fresh grated
- 1/2 cup garnet yam cooked, chopped
- 1/2 cup apple cider vinegar
- 1/2 cup rice vinegar
- 1 teaspoon lemon juice
- 1/4 cup soy sauce Low Salt
- 1 cup coconut palm sugar or Brown Sugar
- 1/3 cup honey
- 1/4 teaspoon five-spice Chinese
- 1 star anise
- 1/2 teaspoon ground Sichuan pepper

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 49 grams
3. Fiber: 2 grams
4. Protein: 2 grams
5. Sodium: 520 milligrams
6. Sugar: 46 grams

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