

Authentic Chinese Plum Sauce

Yield: 4 min
Total Time: 80 min

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

Ingredients:

- 2 pounds plums pitted and chopped
- 1/2 cup garnet yam diced, i.e., orange flesh
- 1/2 cup yellow onion chopped
- 1/2 cup apple cider vinegar
- 3/4 cup light brown sugar
- 1/4 cup soy sauce or tamari
- 2 tablespoons honey
- 2 tablespoons fresh ginger grated
- 2 cloves garlic
- 1 teaspoon sea salt
- 1 piece cinnamon stick
- 2 whole star anise
- 4 whole cloves
- 1/2 teaspoon Sichuan peppercorns NOT the same thing as black pepper
- 1/4 teaspoon whole fennel seeds
- 1 teaspoon Chinese five spice powder

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 80 grams
3. Fiber: 4 grams
4. Protein: 4 grams
5. Sodium: 1510 milligrams
6. Sugar: 73 grams

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