

# Chinese Sweet and Sour Sauce

Yield: 4 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/the-best-chinese-sweet-and-sour-sauce-recipe>

## Ingredients:

- 2 garlic cloves middle size, minced
- 1 teaspoon minced ginger
- 1 teaspoon green onion white
- 2 tablespoons vegetable oil
- 4 tablespoons ketchup
- 8 tablespoons water 1/2 cup of water
- 1/2 tablespoon rice vinegar
- 1 tablespoon sugar
- 1 tablespoon light soy sauce
- 1 pinch salt if needed
- 1 tablespoon cornstarch
- 3 tablespoons water
- 2 garlic cloves middle size
- 1 root ginger
- 1 green onion
- 1 tablespoon cooking wine
- 2 tablespoons light soy sauce
- 3 tablespoons sugar
- 4 tablespoons vinegar
- 5 tablespoons water
- 2 garlic cloves middle size
- 1 root ginger
- 1 green onion
- 1 tablespoon cooking wine
- 1 teaspoon chili oil spicy, or several dried chili peppers, a combination is also great
- 1 tablespoon ketchup
- 2 tablespoons sugar
- 1 tablespoon black vinegar
- 4 tablespoons water

## Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 37 grams
3. Fat: 8 grams
4. Fiber: 1 grams
5. Protein: 3 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 1020 milligrams
8. Sugar: 25 grams

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