

Plum Sauce

Savannah · 28/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

10

Description

This plum sauce is an easy version that is very tasty and keeps well in the fridge. Serve hot or chilled with egg rolls, pork or chicken.

Ingredients

- 12 ounces plum jam - 2 tablespoons vinegar - 1 tablespoon brown sugar - 1 tablespoon dried minced onion - 1 teaspoon crushed red pepper flakes - 1 clove garlic
- minced - ½ teaspoon ground ginger

Instructions

1. Combine jam
2. vinegar
3. brown sugar
4. dried onion
5. red pepper
6. garlic
7. and ginger in a saucepan over medium heat. Bring to a boil; cook and stir until thickened to desired consistency. Allow to cool before storing in the refrigerator.