THE J.M. SMUCKER Co

Better Than Plum Sauce

Yield: 1 1/2 cups (375 mL)

Prep Time	Cook Time	Serves	Difficulty
10 mins	10 mins	N/A	N/A

Ingredients

- 2 tsp (10 mL) vegetable or canola oil
- 2 tbsp (30 mL) onion, finely diced
- 2 cloves garlic, chopped
- 2 tsp (10 mL) fresh ginger, finely chopped
- 1/4 tsp (1 mL) chili flakes (optional)
- 1 cup (250 mL) **Smucker's®** Apricot Spread
- 2 tbsp (30 mL) rice vinegar or white vinegar
- 2 tbsp (30 mL) water
- 1 tbsp (15 mL) brown sugar

Directions

Step 1:

Heat oil in a small saucepan. Add onion, garlic and ginger. Cook for 2-3 minutes until soft. Add chili flakes if desired and cook for 30 seconds.

Step 2:

Add remaining ingredients. Stir well to combine. Bring to a boil, lower heat and cook mixture for 2 minutes.

Step 3:

Cool and refrigerate overnight to allow the sauce to thicken. Store in the refrigerator for up to 2 weeks.

This is a great dip for chicken fingers, nuggets and spring rolls.

Images

