

"This sauce goes with a chicken dish we like. This sauce makes us crazy it's so good! We use this on chicken, pork, as a stir fry sauce (thicken it with a little cornstarch) and with lettuce wraps.....so far. E-mail me if you want the original Thai chicken recipe that goes with it. If you find any other uses for this sauce let us know."

**Marianne**

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**In the Kitchen  
with Marianne!**

Sauce

Prep Time: Just a few minutes!

This Month's  
Featured Recipe.....

## Thai-Style Spicy Sweet & Sour Dipping Sauce

### INGREDIENTS:

- 1 tsp. red pepper flakes
- 3 cloves of garlic, minced
- 1/4 cup distilled white vinegar
- 1/4 cup fresh lime juice
- 2 Tbsp. soy sauce
- 1/3 cup of granulated sugar

### INSTRUCTIONS:

Whisk ingredients in a small bowl until sugar dissolves.  
Let stand 1 hour at room temperature to allow the flavors to meld.

*Suggested Wine Pairing  
For This Recipe:*

**Matt at Gomer's  
Recommends...**

- Chateau St. Michelle 2006
- Gewurztraminer

