

CopyCat Burger King Sweet and Sour Sauce

Ingredients

1 c pineapple juice
1/4 c rice wine vinegar
3/4 c sugar
1/4 tsp salt
1.5 tbsp soy sauce
2 tbsp cornstarch
2 tbsp red food coloring optional

Directions

In a small saucepan, place the pineapple juice, rice wine vinegar and sugar and salt. Add the soy sauce and simmer over low for about 3-4 minutes until the sugar has dissolved, stirring occasionally.

In a small bowl, mix the cornstarch and cold water until it's a smooth liquid without any lumps. Add it to the sauce and whisk it until the sauce starts to thicken when it's close to boiling, about 3-5 minutes.

Remove from heat and stir in a couple drops of red food coloring (3 drops were used in these photos). Allow sauce to cool and serve with your favorite chicken nuggets or french fries! Store any leftovers in the refrigerator for up to a week.