

CopyCat Panda Express Sweet and Sour Sauce

Ingredients

1 1/4 cups water , divided

1/2 cup white vinegar

1 cup sugar

1/4 cup corn starch

red food coloring (optional, but for authentic color I had to add a few drops)

Directions

Add 1 cup water, white vinegar and sugar to a saucepan and bring to a boil.

Add the cornstarch to the remaining $\frac{1}{4}$ cup of water in a small bowl and whisk until the cornstarch is dissolved.

Add the cornstarch slurry to the saucepan and whisk it all together.

Reduce to a simmer and cook until thickened, about 5-7 minutes.