

CHINESE PLUM SAUCE



- 18 oz. Plum Jam
- 2 Tablespoons Vinegar
- 1 Tablespoon Brown Sugar
- 1 Tablespoon Dried Onion Flakes
- 1 Teaspoon Crushed Red Pepper Flakes (or to taste)
- 1 Garlic Clove, minced
- 1 ½ Teaspoons fresh Gingerroot

In a saucepan over medium heat, combine all ingredients, bring to a boil, stirring

Let simmer for several minutes, then remove from heat.

Great warm or at room temperature. Pairing with Spinach Brownies and Viognier