



Sweet and Spicy Dipping Sauce



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



35 min.

SERVINGS



4

CALORIES



107 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 tablespoon sriracha lee kum kee® such as
- ☐ 0.5 cup rice wine vinegar
- ☐ 2 teaspoons salt
- ☐ 0.5 cup sugar white

Equipment

- ☐ sauce pan

Directions

- ☐ Stir the vinegar and sugar together in a small saucepan over medium heat until the sugar dissolves completely, 7 to 10 minutes; add the salt, reduce heat to low, and simmer until the mixture thickens slightly, about 5 minutes.
- ☐ Remove from heat and stir the chili garlic sauce into the mixture. Allow to cool slightly before serving.

Nutrition Facts



Properties

Glycemic Index:30.02, Glycemic Load:17.46, Inflammation Score:1, Nutrition Score:0.15304347953719%

Nutrients (% of daily need)

Calories: 106.92kcal (5.35%), Fat: 0.08g (0.12%), Saturated Fat: 0g (0%), Carbohydrates: 25.9g (8.63%), Net Carbohydrates: 25.72g (9.35%), Sugar: 25.7g (28.56%), Cholesterol: 0mg (0%), Sodium: 1372.43mg (59.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0g (0%), Manganese: 0.02mg (1.08%)