

Bocs Bwyd Blasus Meal Deal £7.50



Ingredients

- ½ cup water
- ¼ cup white vinegar
- ⅓ cup light brown sugar, packed
- 3 tablespoons ketchup
- 2 tablespoons soy sauce
- 2 teaspoons cornflower
- 2 tablespoons cold water
- 1 onion

Instructions

1. Combine the ½ cup water, vinegar, brown sugar, ketchup and soy sauce in a small sauce pan. Bring to a boil over medium high heat.
2. Meanwhile, combine cornflour and 2 tablespoons of cold water in a small bowl until well mixed.

3. Once the sweet and sour sauce mix has come to a boil, stir in the cornflour slurry and stir constantly, for about a minute, until the sauce has thickened.
4. Remove from heat and use immediately or store in a jar or air-tight container for up to 2 weeks. Reheat and add extra water, as needed, to get it to the right consistency.
5. Cook the chicken separately add to the sauce. Cook rice separately and serve with the curry.