

Thai Hot and Sweet Dipping Sauce

You will need:

- 1/2 cup finely chopped garlic (about 36 cloves)
- 1 Tbsp salt
- 6 cups cider vinegar
- 6 cups sugar
- 1/2 cup hot pepper flakes
- 9 (8 oz) half pint glass preserving jars with lids and bands

Directions:

- 1.) PREPARE boiling water canner. Heat jars and lids in simmering water until ready for use. Do not boil. Set bands aside.
- 2.) COMBINE garlic and salt in a small mixing bowl. Set aside.
- 3.) HEAT vinegar to a boil in a large saucepan. Add sugar, stirring to fully dissolve. Reduce heat and simmer 5 minutes. Remove from heat. Add garlic mixture and hot pepper flakes, stirring well.
- 4.) LADLE hot sauce into hot jars leaving 1/2 inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
- 5.) PROCESS in a boiling water canner for 15 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

Quick Tip:

If you prefer less heat, adjust the amount of hot pepper flakes to suit your taste.

Half Recipe

Makes about 4 (8 oz) half pints

You will need:

- 1/4 cup finely chopped garlic (about 18 cloves)
- 1-1/2 tsp salt
- 3 cups cider vinegar
- 3 cups sugar
- 1/4 cup hot pepper flakes
- 4 (8 oz) half pint glass preserving jars with lids and bands

Directions:

- 1.) PREPARE boiling water canner. Heat jars and lids in simmering water until ready for use. Do not boil. Set bands aside.
- 2.) COMBINE garlic and salt in a small mixing bowl. Set aside.
- 3.) HEAT vinegar to a boil in a large saucepan. Add sugar, stirring to fully dissolve. Reduce heat and simmer 5 minutes. Remove from heat. Add garlic mixture and hot pepper flakes, stirring well.
- 4.) LADLE hot sauce into hot jars leaving 1/2 inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
- 5.) PROCESS in a boiling water canner for 15 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

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If you prefer less heat, adjust the amount of hot pepper flakes to suit your taste.