

Sweet Chili Sauce

- 1 cup plus 2 tablespoons water, divided
- 2 tablespoons cornstarch
- 3 medium cloves garlic, minced (about 1 tablespoon)
- 2 tablespoons finely chopped fresh Fresno, red Thai chiles, or red jalapeño peppers (seeds left in for a hotter sauce)
- 2/3 cup sugar
- 1/3 cup rice vinegar
- 2 teaspoons salt

In a small bowl, whisk together 2 tablespoons water and cornstarch. Set aside.

In a medium saucepan, mix together remaining 1 cup water, garlic, peppers, sugar, vinegar, and salt. Bring to a boil over medium heat, reduce heat and simmer for 3 to 5 minutes.

Stir cornstarch mixture to re-combine, then whisk into simmering sauce and cook until thickened, about 1 minute more. Remove from heat, let cool, and use immediately or store in an airtight container in the refrigerator.

Hot Mustard Sauce

1 Tablespoon mustard powder

1/8 teaspoon salt

1/8 teaspoon white pepper

1 1/2 teaspoon hot water

1/2 teaspoon vegetable oil

1/2 teaspoon rice vinegar

1. Mix the dry ingredients together in a small bowl until evenly combined. Add water and stir well until a liquid paste forms and all dry ingredients are absorbed. Next, add oil and vinegar and stir well until evenly combined.
2. Let your Chinese hot mustard rest for 10 minutes covered, and re-stir to ensure the dry ingredients have fully absorbed. At this point, taste your Chinese Hot Mustard and adjust it to your own preferences.
3. Add a little more water or oil if you like a thinner consistency.