

## **Amai Sauce**

Essentially a sweet and sour sauce, this is used primarily for dipping. It keeps for a few weeks in the fridge.

Make: ½ cup

- 1-tablespoon malt vinegar
- 3 tablespoons sugar
- 1-tablespoon light soy sauce
- 1-tablespoon dark soy sauce
- Pinch of salt
- 1 ½ tablespoons tomato ketchup
- 2 teaspoons tamarind paste

1. Gently heat the vinegar, sugar, and soy sauces in a small pan until the sugar has dissolved. Stir in the remaining ingredients and set aside to cool.
2. To make tamarind paste: You can buy tamarind paste in ethnic food stores, either as a concentrate that needs diluting with water, as a paste to use as is, or in a block. If you buy the block, soak for 1 hour in 2 ¼ cups boiling water. Then manipulate the pulp with your fingers to extract as much of it as possible from the seeds and pass through a sieve, discarding what is left in the strainer.