

***Top Secret Recipes* version of McDonald's Sweet & Sour Dipping Sauce** by Todd Wilbur

This is a clone of one of the sauces that you can get with your order of McNuggets at the world's largest hamburger outlet. Now, instead of hoarding those little green packs from the fast food chain, you can make up a batch of your own to use as a dip for store-bought nuggets, chicken fingers, fried shrimp, tempura or as a sauce for a sweet and sour dish that includes pineapple, bell pepper, onion, and sautéed chicken or pork. It's a simple recipe that requires a food processor or a blender, and the sauce will keep well for some time in the fridge.

1/4 cup peach preserves

1/4 cup apricot preserves

2 tablespoons light corn syrup

5 teaspoons white vinegar

1 1/2 teaspoons corn starch

1/2 teaspoon soy sauce

1/2 teaspoon yellow mustard

1/4 teaspoon salt

1/8 teaspoon garlic powder

2 tablespoons water

1. Combine all ingredients except the water in a food processor or a blender and puree until the mixture is smooth.
2. Pour mixture into a small saucepan over medium heat. Add water, stir, and bring mixture to a boil. Allow it to boil for five minutes, stirring often. When the sauce has thickened, remove it from the heat and let it cool. Store sauce in a covered container in the refrigerator. (<http://www.topsecretrecipes.com>)

Makes about 3/4 cup.