

## Thai Hot & Sour Sauce

Description:

Yield: 10 LT

Categories: Sauces

Cost Per Liter	
\$	1.09

**Action**      **Date**      **Initials**

Created: 8/6/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
0.25	lt	Vegetable oil		20-100001608
0.450	kg	Shallots	chopped	20-100000864
0.450	kg	Galangal	crushed	20-100000818
0.500	kg	Garlic	crushed	20-100000817
0.550	kg	Lemon grass stalks (10)	crushed	20-100000887
0.100	kg	Tomato puree		20-100001217
0.200	lt	Soy sauce		20-100001259
0.200	lt	Lime juice		20-100001385
0.050	kg	Lime leaves		20-100015753
0.200	kg	Chilies	chopped	20-100001275
0.040	lt	Rice wine vinegar		20-100000459
0.020	kg	Star anise		20-100011707
4.000	lt	Pineapple juice		20-100001390
2.000	lt	Orange juice		20-100001386
4.000	lt	Tomato juice		20-100001392
0.050	lt	Fish sauce		20-100010189
0.500	kg	Cornstarch		20-100001033

### Method of Preparation:

- Sauté the shallots in the vegetable oil with the smashed galangal, garlic and lemon grass
- Whisk in the tomato puree and cook for a few minutes
- Add the soy sauce, lime juice, lime leaves, chopped chilies (taste for heat and use accordingly), rice wine vinegar, star anise and bring to the boil.
- Add the pineapple juice, tomato juice and the orange juice bring to the boil and allow to simmer for 45 minutes
- Strain, return to the stove. Dilute the corn starch with just enough cold water to dissolve (slurry).
- Whisk gradually into the boiling sauce until desired thickness is achieved. Season to taste