

Sweet & Sour Sauce

Big Batch

2 bunches green onions
4 or 5 sweet peppers (green & red or orange)
2 20 oz cans of pineapple chunks
10 roma tomatoes
2 cups sugar
2 cups vinegar
4 teaspoons dry mustard
3 tablespoons soy sauce
1 cup dry sherry
¼ cup Clear-Jel cook type corn starch

Add sugar, vinegar and the liquid from the pineapple into a large pot, then heat to dissolve the sugar. Core, seed and cut the peppers into about 1" square and add them to the heated pot. Cut the tomatoes into about 1" pieces along with the green onions about 1" long and add to the pot, along with the drained pineapple and bring to a simmer. Combine the sherry, soy sauce and dry mustard and mix well, and then add to the pot. Put the Clear-Jel in a bowl and add cold water and mix well. Once mixed, add to the pot. Keep the pot simmering and stir slowly while the sauce thickens. After about 10 minutes if the sauce is not thick enough, add more Clear-Jel to obtain the desired thickness.