

Plum Sauce

Makes 1 cup

This is made with pickled plums that are also salted. The ones I found at Tsai Grocery were dry with pits. The original recipe is from *The Woks of Life* that called for pitted plums in liquid. Their version only makes about 1/3 cup, so I tripled the recipe and adjusted it for dry plums.



Ingredients:

- 9 Tbsp. apricot preserves (1/2 cup + 1 Tbsp.)
- 2 Tbsp. sugar
- 6 Tbsp. hot water
- 12 salted, pickled plums
- 3/8 tsp. soy sauce
- 3/4 tsp. rice vinegar

Equipment

- Food processor

Plum Sauce:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Pit 12 pickled plums	5
	In a small bowl, combine 2 Tbsp. sugar and 6 Tbsp. hot water	1
	In a food processor, combine plums, sugar water, 9 Tbsp. apricot preserves, 3/8 tsp. soy sauce, and 3/4 tsp. rice vinegar.	3
	Total	9