



## Sweet & Sour BBQ Sauce

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 2tablespoons peanut oil
- 2cloves garlic, chopped
- 2tablespoons finely grated peeled fresh ginger
- 1/2cup dry sherry
- 1/2cup hoisin sauce
- 1/2 cup ketchup
- 1 1/2teaspoons Vietnamese chili-garlic sauce
- 2teaspoons soy sauce
- 2teaspoons dark sesame oil

### Instructions

Heat the oil in a small saucepan over high heat. Add the garlic and ginger and cook over high heat until fragrant, about 2 minutes. Whisk in the sherry, hoisin sauce, ketchup, chile-garlic sauce, soy sauce, and sesame oil and bring to a boil. Remove from heat and let cool.