

Garlic Dipping Sauce

- 1 cup raw sugar
- ¾ cup filtered water
- ¼ cup white vinegar
- 2 tbsp. minced garlic
- 1 tsp. sea salt
- 1 tbsp. hot chili sauce (Sriracha)

Instructions:

- Combine all ingredients except the hot sauce in a saucepan and cook over medium heat. Bring to a boil while stirring occasionally. Reduce heat and simmer for 20 minutes until the sauce thickens to the consistency of syrup.
- Stir in the hot sauce and remove from heat.

Makes enough sauce for 25 sweet potato bites.

Source: Refresh by Ruth Tal