

Zesty Sweet Chili Pineapple Glaze - Sweet, Spicy, and Summery

simple, versatile, and full of flavor



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20 min

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INGREDIENTS

- 1 cup crushed pineapple, drained
- $\frac{1}{2}$ cup sweet chili sauce
- 2 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tbsp brown sugar
- 1 tsp fresh ginger, minced
- 1 clove garlic, minced
- ... tsp red pepper flakes (optional, for heat)

Instructions:

1 Combine Ingredients:

2 Add Aromatics:

3 Simmer:

4 Thicken:

5 Cool & Serve:

Tips for Success:

Drain pineapple well to avoid excess liquid diluting the sauce.

For a smoother consistency, blend the sauce before serving.

Want it vegan? Use a vegan sweet chili sauce and swap soy sauce for tamari.

For meal prep, make a double batch and store in jars-it keeps beautifully.

Serving Suggestions:

Glaze grilled chicken or pork just before serving

Dip for spring rolls, fried shrimp, or egg rolls

Spoon over plain rice or stir-fried vegetables

Add to noodle bowls or grain salads for a zingy boost

Pair with Blueberry Lemonade for a picnic-perfect combo

Finish with Caramel Apple Nachos to keep that sweet-savory balance going

Storage:

Fridge: Store in an airtight container for up to 1 week.

Freezer: Freeze in ice cube trays for easy single-use portions.

Reheat gently on the stove or microwave before serving if using warm.

More Recipes You'll Love:

Easy Turkey Wings - drizzle with this sauce for a flavor boost

Walking Taco Bar - for a build-your-own night with pineapple sauce as an unexpected topper

Beer Cheese Dip - round out your appetizer game

Blueberry Lemonade - perfect companion for tropical, spicy flavors

DIRECTIONS

1. **Combine Ingredients:** In a medium saucepan, mix the crushed pineapple, sweet chili sauce, soy sauce, rice vinegar, and brown sugar.
2. **Add Aromatics:** Stir in minced ginger and garlic until evenly blended.
3. **Simmer:** Bring the mixture to a gentle boil over medium heat, stirring occasionally.
4. **Thicken:** Reduce heat to low and simmer for 10-15 minutes, or until sauce thickens slightly. Tip: Add red pepper flakes during this stage for extra heat.
5. **Cool & Serve:** Remove from heat and let cool slightly before serving. Serve warm or cold depending on how you're using it.
6. **Tips for Success:** Drain pineapple well to avoid excess liquid diluting the sauce.
7. For a smoother consistency, blend the sauce before serving.
8. Want it vegan? Use a vegan sweet chili sauce and swap soy sauce for tamari.
9. For meal prep, make a double batch and store in jars-it keeps beautifully.
10. **Serving Suggestions:** This sauce is insanely versatile. Here's how to make the most of it:
11. Glaze grilled chicken or pork just before serving
12. Dip for spring rolls, fried shrimp, or egg rolls
13. Spoon over plain rice or stir-fried vegetables
14. Add to noodle bowls or grain salads for a zingy boost
15. Pair with : Blueberry Lemonade for a picnic-perfect combo

16. Finish with : Caramel Apple Nachos to keep that sweet-savory balance going
17. Storage: Fridge: Store in an airtight container for up to 1 week.
18. Freezer: Freeze in ice cube trays for easy single-use portions.
19. Reheat gently on the stove or microwave before serving if using warm.
20. More Recipes You'll Love: Easy Turkey Wings - drizzle with this sauce for a flavor boost
21. Walking : Taco Bar - for a build-your-own night with pineapple sauce as an unexpected topper
22. Beer : Cheese Dip - round out your appetizer game
23. Blueberry : Lemonade - perfect companion for tropical, spicy flavors
24. Caramel : Apple Nachos - fun and fast after a spicy meal
25. Final Thoughts: This Sweet Chili Pineapple Sauce brings together the best of summer-sweetness, spice, and the joy of sharing meals that feel like a celebration. Whether drizzled over grilled meats, used as a dip, or spooned onto rice, it adds brightness and depth to any dish.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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