

## Homemade Sweet Chilli Sauce - Better Than Store-Bought

Forget the store-bought bottle-this



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

1/2 cup rice vinegar

1/2 cup water

1/2 cup sugar (white or brown)

3 tbsp fish sauce (or soy sauce for a vegetarian version)

2-3 tbsp chili flakes (adjust for spice preference)

2 cloves garlic, minced

1/2 tsp salt

1 tbsp cornstarch

2 tbsp water (for slurry)

Instructions:

1. Make the Base:

2. Thicken It:

3. Cool & Store:

Tips for Success:

Want more kick? Use extra chili flakes or add a pinch of cayenne.

Less sweet? Cut the sugar down to 1/3 cup and taste before adjusting.

No rice vinegar? White vinegar or apple cider vinegar work too-just reduce slightly as they're stronger.

Add a touch of grated ginger for extra zing.

Serving Suggestions & Pairings:

A dip for egg rolls, dumplings, and fried tofu

A glaze for chicken wings or salmon

A drizzle over grain bowls or roasted veggies  
A zippy alternative to ketchup or hot sauce  
Easy Turkey Wings - toss them in this sauce for a fiery twist  
Sheet Pan Quesadillas - perfect for dipping  
Crockpot Nacho Dip - balance cheesy richness with a sweet-spicy drizzle  
Cool things down with a drink like Blueberry Lemonade  
Or grab a wholesome snack like Monster Cookie Energy Balls between spicy bites  
Storage & Shelf Life:  
Store in an airtight jar or squeeze bottle in the refrigerator  
Lasts up to 2-3 weeks  
Shake or stir before each use-natural separation is normal  
More Recipes You'll Love:  
Sheet Pan Quesadillas  
Easy Turkey Wings

## DIRECTIONS

1. **Make the Base:** In a medium saucepan, combine rice vinegar, water, sugar, fish sauce (or soy sauce), chili flakes, minced garlic, and salt. Stir and bring to a gentle simmer over medium heat, making sure the sugar fully dissolves.
2. **Thicken It:** In a small bowl, whisk together cornstarch and 2 tablespoons of water to make a slurry. Slowly pour the slurry into the simmering sauce while whisking constantly.
3. **Continue cooking** for 2-3 minutes, or until the sauce thickens to your preferred consistency.
4. **Cool & Store:** Remove from heat and let the sauce cool completely. Transfer to a clean jar or bottle, seal, and store in the refrigerator for up to 2-3 weeks.
5. **Tips for Success:** Want more kick? Use extra chili flakes or add a pinch of cayenne.
6. **Less sweet?** Cut the sugar down to 1/3 cup and taste before adjusting.
7. **No rice vinegar?** White vinegar or apple cider vinegar work too-just reduce slightly as they're stronger.
8. **Add a touch of grated ginger** for extra zing.
9. **Serving Suggestions & Pairings:** This sweet chilli sauce goes with everything-literally. Use it as:
  10. A dip for egg rolls, dumplings, and fried tofu
  11. A glaze for chicken wings or salmon
  12. A drizzle over grain bowls or roasted veggies
  13. A zippy alternative to ketchup or hot sauce
  14. Pair it with these reader-favorite dishes:
  15. **Easy :** Turkey Wings - toss them in this sauce for a fiery twist

16. Sheet : Pan Quesadillas - perfect for dipping
17. Crockpot : Nacho Dip - balance cheesy richness with a sweet-spicy drizzle
18. Cool things down with a drink like : Blueberry Lemonade
19. Or grab a wholesome snack like : Monster Cookie Energy Balls between spicy bites
20. Storage & Shelf Life: Store in an airtight jar or squeeze bottle in the refrigerator
21. Lasts up to 2-3 weeks
22. Shake or stir before each use-natural separation is normal
23. More Recipes You'll Love: Sheet Pan Quesadillas
24. Easy : Turkey Wings
25. Crockpot : Nacho Dip

## TIPS FOR SUCCESS

Use extra chili flakes or add a pinch of cayenne.

White vinegar or apple cider vinegar work too-just reduce slightly as they're stronger.

Add a touch of grated ginger for extra zing.

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

Original recipe: <https://chefmaniac.com/homemade-sweet-chilli-sauce-better-than-store-bought/>