



The woods nearby are laden with Plums this year. We went gathering a few days ago and froze probably 3kg or so. Some of these will probably be brewed at some stage, if we don't make sauces out of them first?.

This was a supposed traditional Chinese recipe I searched out. It certainly was much sharper and acidic than the Plum sauce we are familiar with. Sue suggested that this could well be the foundations of the Anglicised Sweet and Sour sauce. Add a bit of Corn flour and a triangle or two of tinned Pineapple and you'd certainly be on the right tracks. Actually don't do that!

Ingredients:-

340g of Plums
3 tablespoons Vinegar
1 tablespoon of brown Sugar
1 Onion minced
1 teaspoon of Chilli flakes
2 cloves of Garlic, minced
1/2 teaspoon ground Ginger

Method:-

- (1) Add everything to a pan. Our Plum were frozen solid but it doesn't matter.
- (2) Bring to the boil and then simmer for half an hour.
- (3) Press through a sieve and remove the stones.
- (4) Mix the remaining solid content back to the sauce.

We served ours over a few Salt and Pepper fried Pork loin strips (0.72p worth to be exact!) on a bed of Rice noodles tossed with fried slicked Red Chilli and Savoy Cabbage?.