

# Sweet Onion Sauce

## Ingredients:

2 c. Sugar (*I use monk fruit*)

1 1/2 c. Water (*add a little more/less if it seems to be too thick/thin for your liking*)

1 1/4 c. White vinegar

1/4 c. Red wine vinegar (*this may work with ACV but I haven't tried it yet*)

1/4 c. Cornstarch (*I have used xanthan gum*)

1/2 c. Onion, finely minced (*you can substitute onion flakes but try to use fresh onions if at all possible*)

1/4 c. Dijon mustard

2 T. Mustard powder (*you could probably add a little extra Dijon mustard if you don't have any of this on hand.*)

2 t. Celery salt

1 T. Poppy seeds

1 1/2 t. Onion powder

2 t. Garlic salt (*or use 1/2 t. Garlic powder and 1 1/2 t. Salt*)

1 t. Paprika

1 t. Black pepper

1-2 T. Sesame oil

## Directions:

Combine all the ingredients in a saucepan. Bring to a boil over medium high heat and whisk it continuously.

Cut down the heat and simmer for 5-10 minutes until thickened, keep stirring. Allow to cool down before pouring into a container.

Best served after it has cooled and been refrigerated for several hours but can be used right away, if needed.