



Recipe

Kylie Kwong's Chilli Sauce

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Makes 240g (1 cup)

Ingredients:

8 large red *chillies, roughly chopped
6 garlic cloves, roughly chopped
75 g ginger, roughly chopped
125 ml (1/2 cup) vegetable oil
½ teaspoon brown sugar
1 tablespoon *tamari / light soy sauce

Method:

1. Roughly chop by hand OR process chilli, garlic and ginger in a food processor or blender until roughly chopped

2. Heat oil in wok until the surface seems to shimmer slightly. Reduce heat to low-medium, add chilli, garlic and ginger and cook, stirring regularly, for about 3 minutes to cook out the flavours.

3. Add sugar and cook for 1 minute, stirring regularly so the sauce doesn't catch on the base of the wok.

4. Stir through tamari/soy sauce, reduce heat to low and cook, still stirring, for 10 minutes - the sauce should darken in colour and the oil should leach out at this stage.

5. The chilli sauce can be used straightaway or cooled and stored in an airtight container in the refrigerator for up to 1 week.



* I use red Cayenne chillies for their mild heat and natural sweetness.

*Tamari contains little to no wheat and is therefore an excellent substitute for light soy, which contains wheat.