

Sauce/Chili Oil

- A: 8-12 small Asian chili peppers, dried
1 chile Colorado, dried, stem removed
- B: 1t Sichuan peppercorns, dried
1t ginger, minced
1t Aleppo pepper flakes
1/2t anise
- C: 1C canola oil
1. Grind (A) in food processor. Add (B) and place in ceramic bowl.
 2. Heat (C) to 370F, pour over spices in bowl. Cool and store in glass container (can strain out some of the solids if desired).
- Servings: 30
- \$Id: chili_oil,v 1.1 2020/06/03 02:59:55 deaven Exp \$



From the kitchen of David and Jennifer Deaven