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.
- 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

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From the kitchen of David and Jennifer Deaven