

CHILLI GARLIC SAUCE



50 MLS



PREP TIME:
10 MIN



COOK TIME:
0 MIN

INGREDIENTS

5-6 Red Chillies
4 Gloves Garlic (Minced)
1 tbsp Vinegar (white or rice vinegar)
1 tbsp Olive Oil or Vegetable Oil
1/2 tsp Salt (to taste)
1/2 tsp Sugar (optional, for balance)

DIRECTIONS

- 1. In a food processor or blender, combine the chillies, minced garlic, vinegar, salt, and sugar (if using). Blend until smooth.
- 2. Heat the oil in a pan over medium heat. Once the oil is hot, carefully add the blended mixture to the pan.
- 3. Cook the sauce for 3-4 minutes, stirring occasionally to enhance the flavours.
- 4. Let the sauce cool, and it's ready to use!

