



THAI SWEET CHILLI SAUCE

ALLERGIES:

No grains
No dairy
No eggs
No gluten
No nuts

Prep time: 10 mins

Cook time: 15 mins

Makes: approx 1.5 cups



INGREDIENTS

- 12 red chillies, finely chopped
- 2 tbsp garlic, crushed
- 2 cups water
- 150g honey
- 1-2 tbsp sriracha sauce
- 30 mls white vinegar
- 30 mls fish sauce (gluten free)
- 1-1.5 tsp pink rock salt
- 1 tbsp cornflour
- 1 tbsp water, extra

METHOD

- Place chillies, garlic, water, honey, vinegar, fish sauce and salt into a saucepan and cook over medium high heat until boiling.
- Reduce heat and simmer for 10 minutes.
- Combine cornflour and extra water in a cup and stir into the sauce until thickened.
- Remove from heat, blend slightly with stick blender, and pour into sterile jars.
- Once opened store in the refrigerator for up to four weeks, or freeze.