

# Sweet Chilli Sauce



Author: Monika Topolko

Makes 230ml

Prep time: 20min

Cook time: 10min

Total time: 30min

Difficulty: Basic

Category: Sauces, marinades & relishes

Cuisine: Thai

Sweet chilli sauce can be used in many asian or exotic dishes or as a dipping sauce for meat and vegetables. The recipe was adapted from She Simmers.

## Ingredients

2 red hot chili peppers  
3 large cloves of garlic  
100g white sugar  
180ml water  
60ml white vinegar  
1/2 tablespoon salt  
splash of soy sauce  
1 tablespoon fish sauce  
1 tablespoon cornstarch  
2 tablespoon water

## Directions

Cut chilli peppers in half and remove seeds. If you like it extra hot, keep the seeds. Peel garlic cloves and put them in a blender. Add chilli peppers, vinegar, salt and sugar and puree. Pour the mixture into a saucepan, add water, soy sauce and fish sauce. Put the saucepan onto medium-high heat and cook until garlic and chili pieces are soft (4-5 minutes).

Combine cornstarch and two tablespoons of water. Whisk the mixture into the chili sauce and cook, stirring constantly, until the sauce thickens a bit. Remove from heat and let it cool to room temperature. Transfer to a clean jar, close the lid and refrigerate. This sauce keeps for a few weeks.