

## Thai Sweet Chilli Sauce

Makes: Approx. 100ml  
Prep time: 5 Minutes  
Cooking time: 10-15 Minutes

### Ingredients:

- 4-5 red chillies, finely chopped, (2-3 long & 2 birds-eye)
- 3 teaspoons grated garlic
- 80ml water
- 50g white sugar
- 10ml white vinegar
- 10ml fish sauce
- pinch salt
- 1 teaspoon cornflour
- 1 teaspoon water, extra



*Who doesn't have sweet chilli sauce in their pantry. Now you can make your own and have on hand for those lovely finger food treats, or pour over steamed fish. Yummy - **Enjoy!***

### Method:

- Place chillies, garlic, water, sugar, vinegar, fish sauce and salt into a small saucepan over medium-high heat bring to boil. Then reduce heat to medium for 1 minute or until sugar is dissolved, then simmer for 5 minutes on low heat
  - Mix together cornflour and extra water, to make a slurry. Add the slurry to the chilli sauce and stir to combine. Simmer for 2-3 minutes until sauce thickens slightly
  - Remove from heat and cool
  - When cooled blend slightly in bullet or with a stick blender
  - **Serve** in a small bowl or pour sauce into a clean glass jar and refrigerate until ready to use
- Note:** This sauce will keep for up to four weeks in refrigerator