
Chilli Sauce

INGREDIENTS (makes 1Litre)

2 Spanish onions (roughly chopped)
3 red chillis (roughly chopped)
150g ginger (roughly chopped)
100g garlic (roughly chopped)
250g caster sugar
100ml lime juice
300ml soy sauce
250ml water

ENJOY WITH:

Sliced Beef Noodle Salad
Crumbed Chicken Katsu with rice and pickled vegetables
Braised Pork Belly with charred Asian greens
Pan Fried Barramundi with a radish and fennel salad

METHOD

- Place onions, chillis, ginger and garlic in a blender and blitz until it has a grainy texture
- Heat up a pot and add oil. Place blended ingredients in pot and sweat until cooked.
- Add sugar, lime juice, soy sauce and water to the pan. Bring the mixture to a simmer and let it reduce.
- Reduce until half the liquid has evaporated.
- Taste the sauce and adjust to your liking.