

Hainan Chicken Sauce 3: Chilli Sauce

Cook: 5 Mins



Step 1.

Grind the chillies, ginger, and garlic in a food processor or blender until smooth.

Step 2.

Add the sesame oil, salt, sugar, lime juice, and vinegar to the food processor.

Step 3.

Pulse 2-3 times to combine.

Ingredients

Serves 1

3 fresh red chillies

1.5-inch piece of ginger

2 cloves of garlic

1/4 teaspoon sesame oil

1/2 teaspoon salt

1/4 teaspoon sugar

1 tablespoon fresh lime juice (1
tbsp/15ml = the juice of 1/2 lime)

1/2 teaspoon rice vinegar (or white
vinegar)

2 tablespoons chicken stock