

## Homemade Chili Sauce Recipe

### Ingredients:

60g fresh red chilies  
30g shallots or onions, peeled  
30g garlic, peeled  
30g fresh young ginger  
6 tablespoons lime juice or lemon juice  
1 teaspoon rice vinegar  
2 teaspoons sugar  
1 teaspoon salt  
½ cup boiling chicken soup stock

### Method:

Grind the chilies, shallots, garlic and ginger until semi-fine. Put paste into a bowl and add boiling chicken stock; stir well before adding lime juice, vinegar, sugar and salt. Leave it to pickle for at least 1 hour before serving. This homemade chili sauce keeps in the fridge for up to 1 week.

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