OB Chilli Sauce

Green chilli sauce.



Contains Sulphites

INGREDIENTS

- 8kg Green chillies
- 6l White vinegar
- 20g Fish spice
- 2l Vegetable oil

METHOD

1. Chop or mince green chillies finely.
2. In a large sealable container, mix the minced / chopped chillies with the fish spice.
3. Add the vinegar and stir well.
4. Cover, label and date the container.
5. Place it in the cold room overnight to allow it to infuse.
6. The next day, mix the infused chillies with the oil.

EQUIPMENT

- Green knife
- Measuring jug
- Green cutting board
- Vegetable mincer
- Plastic tub with lid

TIPS

- The chilies need to sit in the mixture overnight to infuse and develop proper flavor.

NOTES

- Always stir well before serving.
- Serving 20g