

Kristina's Kitchen

Thai Hot-Sweet Chili Sauce

Servings: About 1 cup Total time: 20 minutes

This light and bright red hot and sweet chili sauce is like nothing you have had before. The color alone is spectacular. The flavor is hot and sweet. Control the heat with the peppers. It is hot so reduce peppers as needed. Use sparingly unless you love the heat!



1	Cup	Medium to mild red chilies, chopped (Spur Chilies known as “prik chee fa” in Thailand – the long red ones) or red bell pepper works fine.
3.5	oz	
3	Ea	Thai Chilies – chopped - Use 4 if using red bell peppers (use 2 if making half the recipe)
10	Ea	Garlic cloves – minced
1	Cup	White sugar
1/3	Cup	Water
3/4	Cup	White vinegar
1-1/2	Tsp	Fine grain salt
1	TBS	Tapioca starch dissolved in 3 TBS water (or cornstarch) do not over-measure, scant 1 TBS
3	TBS	Water for Tapioca
	EQUIP	High speed blender - Ninja
	EQUIP	1-quart heavy bottomed pan
	EQUIP	Decorative storage jar

Instructions - Method

- 1 Measure and set aside all ingredients. Chop peppers, chilies and garlic.
 - 2 Blend chilies, garlic and 1/3 cup water until it looks slushy, not too smooth. Don't over blend.
 - 3 Transfer mixture into a heavy bottomed pot.
 - 4 Add: sugar, vinegar and salt – stir to mix
 - 5 Bring mixture to a simmer, stirring in the beginning just until all the sugar is dissolved
 - 7 Add: Tapioca slurry while stirring and keep stirring until it comes to a gentle boil. It thickens quickly.
 - 8 Simmer for 5 minutes. Keep a wet pastry brush handy to wipe sides if the pot starts to brown. Brush it off with some water to prevent burning, or a silicone spatula works just fine.
 - 9 Keep refrigerated, for several months to a year.
 - 10 Simmer for 5 minutes. Keep a wet pastry brush handy to wipe sides if the pot starts to brown. Brush it off with some water to prevent burning, or a silicone spatula works just fine.
 - 11 Remove from heat. Transfer into a jar and let cool. Soak pan in water immediately for easier cleanup.
- Tip Prik Chee Fa are the long red mild chilies – a little hotter than red bell peppers.
- Tip Try a variety of red peppers. The Thai Chilies is where the real heat comes from.
- Tip Don't over-blend ingredients. Leave some texture.
- Tip Watch the heat while stirring. Don't let it burn or begin to brown. Scrape sides with water if needed. Don't overcook.
- Tip Reduce garlic if desired. Frozen garlic works great for this recipe.
- Hot, spicy and sweet sauce. About 1 teaspoon at a time is enough. This mixes well with mayonnaise to reduce heat. Great on everything from toast/bagels to plant-based meats and Asian dishes.