

Chili Crisp Oil

WITH BLACK PEPPER GARLIC OLIVE OIL



Ingredients

- 1 cup crushed pepper flakes
- 1/4 cup Sichuan peppercorns
- 4 cloves garlic, minced
- 1/2 cup Tuscan Blend Extra Virgin Olive Oil
- 1/2 cup Black Pepper Garlic Infused Olive Oil
- 2 tablespoons soy sauce
- 1 teaspoon sugar
- 1 teaspoon salt



Notes

Directions

1. Combine the olive oils in a pan over medium heat.
2. Add the crushed red chili peppers and Sichuan peppercorns to the hot oil. Stir continuously to infuse the oil with the flavors of the spices.
3. Once the spices are fragrant and the oil has turned reddish, add the minced garlic. Continue to stir and cook until the garlic becomes golden brown.
4. Add soy sauce, sugar, and salt to the mixture. Stir well to combine the ingredients.
5. Allow the chili oil to cook for an additional 2-3 minutes, ensuring that all the flavors meld together.
6. Remove the pan from heat and let the chili oil cool to room temperature.
7. Transfer the chili oil to a clean, airtight jar for storage.