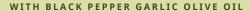
Chili Crisp Oil





Ingredients

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

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.



