

Shito (Hot Pepper Sauce)

Swick

Serves 1 | Active Time: | Total Time: 50 minutes

Step 1: Cooking the alliums

- 2 ¼ cups grapeseed or vegetable oil, plus extra if required
- 3 red onions, finely chopped
- 3 garlic cloves, finely chopped
- 3 Tablespoons Guinea pepper, ground (equal parts ground black pepper, ground cardamom, ground ginger)
- 3-inch piece ginger, grated
- 1 Tablespoon chopped rosemary or thyme (optional)
- ¼ cup scotch bonnets (with seeds), or sub habanero or 2 Tablespoons dried chili flakes

Heat saucepan, then add oil and cook over medium heat until translucent, about 2-3 minutes.

Add garlic, guinea pepper, ginger, thyme, or rosemary (if using) and chilis and cook for 2-3 minutes.

Step 2: Adding the wet ingredients

- 5-6 Tablespoons tomato puree
- 1 1/2 Cups of vegetable stock
- 1 Tablespoon of Chili Powder

Stir in tomato puree and vegetable stock until mixture has formed a thick paste. Then pour in the chili powder and continue cooking and stirring for 10 minutes.

Finally, cook on low heat for 30-40 minutes, stirring continuously to prevent sticking. The contents should transform from deep red to very dark brown and oil will rise to the surface when the sauce is ready. Taste and adjust the seasoning if necessary.