

Singapore Chili Sauce

Swick

Makes 1 cups | Active Time: 10 minutes | Total Time: 10 minutes

Step 1: Preparing the Chili Sauce

- 5 lrg red chilies, such as Fresno, coarsely chopped
- 2 or 3 Bird's Eye chilies, coarsely chopped
- 1 tsp roughly chopped garlic
- 1 tsp roughly chopped ginger
- 2 tsp sweetener
- 1 to 2 tbsp fresh lime juice
- 1 tsp vegan chicken base*
- 1/4 tsp sea salt

For less heat, remove the seeds from the peppers.

Next, place all of the ingredients into a high-speed blender and blend until you reach a fine paste-like consistency.

Note: For the vegan chicken stock, we typically use this [No Chicken Base](#). We use this as it adds depth and flavor and replaces the chicken stock from the traditional sauce. That being said, you can leave it out if you like.

Lastly, taste for seasoning, adjusting the balance of sweet, spicy and salty as desired.

Once done, refrigerate the sauce until ready to use.

Chef's Notes

While this sauce will keep for a few days, it is best served the day (or the day after) it has been made.

This Hainanese Rice Pilaf is generally used/served as part of the following dishes/recipes:

Hainanese Baked Tofu

Hainanese Rice Pilaf

Hainanese Roasted Cauliflower

Garlic-Soy Sauce

Hainanese Paste – this can be made ahead of time and frozen.

Scallion-Ginger Sauce

Fried Shallots