



Chili Garlic Sauce

Ingredients:

- 5-6 fresh red chilies (adjust for heat preference)
- 4 cloves garlic, minced
- 1 tbsp vinegar (white or rice vinegar)
- 1 tbsp olive oil or vegetable oil
- 1/2 tsp salt (to taste)
- 1/2 tsp sugar (optional, for balance)

Directions:

1. In a food processor or blender, combine the chilies, minced garlic, vinegar, salt, and sugar (if using). Blend until smooth.
2. Heat the oil in a pan over medium heat. Once the oil is hot, carefully add the blended mixture to the pan.
3. Cook the sauce for 3-4 minutes, stirring occasionally to enhance the flavors.
4. Let the sauce cool, and it's ready to use!

Now, you can add this homemade chili garlic sauce to your Spicy Garlic Butter Sauce recipe for a fresh, personalized kick! Enjoy your cooking, and let me know how it turns out!