

Nam Jim Gai - Sweet Chilli Sauce

Key equipment

- Chopping board
- Knife
- Mortar and pestle
- Saucepan
- Wooden spoon

Ingredients and preparation

- 150g white sugar
- 125ml white wine vinegar
- 2 tsp salt
- 2 big red chillies – de-seed and chop finely
- 3 cloves of garlic – peel
- 1 tbs cornflour
- 50ml + 2 tbs water

Cooking steps

1. Pound the chilli and garlic in a mortar and pestle until it becomes a fine paste and transfer into a saucepan.
2. Add the sugar, vinegar, salt and 50ml of water and put on a medium heat.
3. Stir occasionally until the sugar has dissolved and once it starts to bubble, turn the heat down and leave to simmer on a low heat for 5 mins.
4. Mix the cornflour and 2 tbs water together and add into the pan, stir to mix well until it starts to thicken then turn the heat off.

Tips: When it has cooled the sauce will become thicker. You can store in a sterilised jar at room temperature for up to 1 month.