

5-Minute Homemade Chili Oil Recipe - How to Make Chili Oil

Learn how to make a simple chili oil at home with this quick and easy recipe. Homemade chili oil is great for drizzling over foods for extra spice and flavor, as well as for mixing into sauces and vinaigrettes, as well as for cooking many meals.



4.91 from 22 votes

Prep Time	Cook Time	Total Time
5 mins	10 mins	15 mins

Course: Main Course Cuisine: American Keyword: chili oil, chili peppers Servings: 10
Calories: 11kcal Author: [Mike Hultquist](#)

Ingredients

- 0.33 cup canola oil – or any neutral oil such as peanut oil, though yes, you CAN use Olive Oil
- 1 tablespoons crushed dried peppers – I used a blend of 7-Pots and scorpions
- Dash of salt if desired

Instructions

1. Add oil, dried peppers and salt (if using) to a small pot and stir. Heat to medium-low heat and stir often for about 5 minutes.
2. Do not allow the oil to smoke. If it smokes, remove it from the heat to reduce the temperature.
3. After 5 minutes, remove from heat and cool. Pour it into a bottle or jar. You can strain it if you'd like.
4. Refrigerate and use within a month.

Notes

Heat Level: Varies, depending on the chili peppers used.

Nutrition

Calories: 11kcal | Carbohydrates: 1g | Sodium: 1mg | Potassium: 27mg | Vitamin A: 390IU | Vitamin C: 0.5mg | Calcium: 1mg | Iron: 0.1mg