

Thai Sweet Chili Sauce

Ingredients

- 4 $\frac{2}{3}$ cups water, divided
- 2 cups rice vinegar
- 2 cups cider vinegar
- 4 cups sugar
- 6 teaspoons salt
- 14 red chilies
- 2 red bell peppers
- $\frac{1}{2}$ cup finely shredded carrot
- 12 garlic cloves, minced
- $\frac{2}{3}$ cup + 3 tablespoons Clear Jel or similar

Instructions

1. Seed and roughly chop chilies. Shred carrot using the second-smallest side of a box grater. Mince garlic.
2. In a medium-sized saucepan over medium to medium-high heat, combine 4 cups of water with vinegars, sugar, salt, chilies, carrot, and garlic. Stir to dissolve the sugar and salt and bring to a boil. Boil for 5 minutes.
3. Mix the starch with the remaining $\frac{2}{3}$ cup of water. While stirring the sauce vigorously, pour the starch mixture into the pot. Continue stirring and bring the mixture back to a boil. Lower the heat and simmer for 1 minute.
4. Ladle the sauce into half-pint jars, leaving $\frac{1}{4}$ -inch headspace. Use a chopstick to remove air bubbles and adjust the level with additional sauce if needed. Wipe rims of jars clean with a vinegar-moistened paper towel.
5. Place lids on jars and loosely tighten rings. Use canning tongs to transfer jars to a canner or large stock pot full of boiling water, ensuring jars are covered by 2 inches of water. Process for 10 minutes with the canner lid on.
6. Store jars in a cool, dark place for up to 1 year. Once opened, refrigerate and use within 3 weeks.