

Szechuan Hot Chili Oil for Dumplings, Noodles and More!



Ingredients

- 3 ounces of chili flake
- 3/4 cup of Peanut/Vegetable/Soybean oil
- 1 tsp of salt
- 1/4 cup of crush peanut optional
- 1 tbsp of sesame seed optional
- 1 piece of dry cinnamon optional
- 2 pieces of star anise optional
- 2 cloves of garlic optional



4.8 from 5 votes

Instructions

1. Combine 3 ounces of chili flake, 1 tsp of salt, 1 tbsp of sesame seed, and 1/4 cup of crush peanut together..
2. Heat up 3/4 cup of oil with 1 piece of dry cinnamon(optional), 2 pieces of star anise (optional), 2 cloves of garlic (optional). Until all the spices change color.
3. Then pour it into the saucepan, make sure when you pour in batches to check see if it is burning too much, if not you pour the rest in!
4. Let it cool down. Transfer it to a jar. It can last 2 months at room temp. 6 months in the fridge.