Chili Oil

Servings: one 8 oz jar

Ingredients:

- 6 oz oil (I use avocado, anything neutral will work fine - don't use olive).
- 2 tbsp chili flakes, more or less depending on heat, this recipe is for medium (I use these for mild and these for spicy)
- 1 tbsp shallot, minced
- 2 cloves garlic, minced
- 1 green onion, whites finely chopped and greens cut into 1" pieces
- 1/2" piece of ginger, minced
- 1 tsp salt
- 1/2 tsp Chinese five spice
- 1/4 tsp sugar

Directions:

1. Add everything except the oil into the bottom of your jar
2. Heat your oil on the stove until it reaches 325°F-350°F. *Carefully* pour the oil over the ingredients in your jar. You may need to wait for the bubbling to subside before adding more.
3. Stir the oil around the solids, put the lid on your jar, and let it sit until it reaches room temperature. Store at room temperature or in the fridge (it will last about 2 months at room temp, much longer in the fridge).

Uses:

I use this oil all the time. Some of my favorite ways to use it are:

- Drizzle it on pizza
- Toss some ramen noodles pad Thai in it
- Add it to a salad dressing
- Add it to a marinade
- Mix it into fried rice
- Drizzle it over ricotta
- Put it in a rice bowl or stir fry (like beef and broccoli)
- Put it on meat

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