

ChowFu.co

Homemade Chili Oil

Difficulty*	Prep	Cook
1	5min	80min

*Difficulty on a scale from 1-5, where 1 is easiest

Ingredients

4 Cups Canola Oil
½ Cup Dried Sichuan Peppercorn
½ Cup Dried Red Pepper Flakes
1 Piece of Ginger (35g)
3 Star Anise
1 Head of Garlic
Cinnamon – 1 Teaspoon

Directions

- 1.) Roughly peel and chop up the head of garlic
- 2.) Slice the ginger into 5-8 pieces. Cut the scallions into 2-3 inch chunks.
- 3.) Combine the oil, garlic, ginger, cinnamon, and scallions in a pot.
- 4.) Simmer to infuse the oil for 20 minutes.
- 5.) Meanwhile, combine the red pepper flakes, star anise, and Sichuan peppercorn.
- 6.) Pour the oil, through a sieve (or pick out the ginger/garlic/scallions with a slotted spoon), into the pepper mixture.
- 7.) Let the chili oil sit to cool for at least one hour.
- 8.) Pour the oil into a jar for future use.