



Creamy Peri Peri Sauce

Serve with Stealth® Regular Cut (S19) or LW Private Reserve® products (32G, 32L, 32N).

INGREDIENTS

- 2 oz. (60 g) dry Thai chili flakes
- 6 each garlic cloves
- 1 lemon, juiced
- 1 cup (240 mL) white vinegar
- 2 Tbsp. (13.8 g) paprika
- 2 tsp. (12 g) salt
- 1 tsp. (2 g) black pepper
- 1 tsp. (2 g) white pepper
- 1 Tbsp. (12.6 g) sugar
- 1 each onion
- 3 Tbsp. (45 mL) olive oil

DIRECTIONS

1. Mix all ingredients in a blender until smooth - taste for heat and add more chilies if needed.
2. Place in a pot with a lid and simmer for one hour (don't reduce).
3. Allow to cool completely.
4. Put in squeeze bottles for service – assumes a 1-2 oz. (30-60 g) ramekin of sauce per serving.

Yield

4-6 portions