



Creamy Peri Peri Sauce

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

INGREDIENTS

- 2 oz. dry Thai chili flakes
- 6 each garlic cloves
- 1 lemon, juiced
- 1 cup white vinegar
- 2 Tbsp. paprika
- 2 tsp. salt
- 1 tsp. black pepper
- 1 tsp. white pepper
- 1 Tbsp. sugar
- 1 each onion
- 3 Tbsp. 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. ramekin of sauce per serving.

Yield

4-6 portions