



Daddy's Chicken Rice / Seafood Chilli Recipe

NIBBLEDISH CONTRIBUTOR

Ingredients

- 10 medium chilli padi / 15 small chilli padi
- 7 cloves of garlic
- 1 inch knob of ginger
- Sesame oil
- Rendered chicken fat (Substitute: vegetable oil)
- Dash of salt
- Dash of light soy sauce
- Juice of 3 limes
- A little water / chicken broth to moisten when using

Instructions

After 4 years of not tasting my daddy's famous chilli sauce I finally decided enough was enough. I got the recipe from my mom and dad and tried it out today.

Be warned, this is not for the faint hearted! It takes plenty of effort to make this, and plenty of courage to eat it. Sooo spicy... and soooo good!!

It must be pounded the good old fashioned way with mortar and pestle to get the full flavour. Crushing the chilli releases the maximum amount of oil and capsicum and the taste is unbelievable!!

1. PREP

Cut the chilli, ginger, and garlic into smaller pieces for easier pounding. (I cheated and used my food processor, but pulse it sparingly.)

2. POUND

Sit down, make yourself comfy, this will take a while. Pound it till the seeds are gone. Tip: Little batches~! Big batches don't work well.

3. MIX

Put the rest of the ingredients in except the water/broth and mix it well. Taste it to check that it's salty enough. Store it in an airtight container.

4. TO SERVE, DILUTE

Seriously folks. Dilute it, or regret it. Water / soup / chicken broth works.

Don't be sad when you realize just how little paste is produced from the huge amount of chillies + effort - we always had this watered down with some soup / water before eating, so it lasts longer than you'd think. A little goes a long way.

It will keep for up to a month in the fridge, or pretty much forever if you freeze it.

Enjoy!