



spotlight™

Spicy Ginger Chili Crisp

MAKES 24 OZ

Ingredients:

- 3 cups Spotlight™ Oil
- ½ cup finely diced red onion – processed in a food processor
- 1 cup minced garlic – processed in a food processor
- 1 cup minced ginger – processed in a food processor
- 2 tablespoons shiitake powder
- ¼ cup Urfa biber flakes
- 3 tablespoons crushed red bell pepper flakes
- 2 tablespoons crushed red chili flakes
- 1 tablespoon chile de arbol powder
- 2 tablespoons Gochugaru chili flakes
- 3 tablespoons hulled white sesame seeds
- ¼ cup coconut sugar
- 1 tablespoon kosher salt

Preparation:

Heat Spotlight™ Oil in a saucepan over medium-low heat. Add the onions, garlic, and ginger, and cook until very golden and crispy, 3 to 5 minutes. Transfer to a stainless steel bowl and add the remaining ingredients. Let cool to room temperature before transferring to a jar.