# Sichuan hot chili oil

## Family Chef: Maggie McMahon

### Original Recipe Inspiration: CookingBomb on YouTube

#### Ingredients:

* 1 1/3 c Sichuan Ground Chilis
* 1 ½ c Neutral Oil (Traditionally used with canola, but we use grapeseed)

#### Instructions:

1. Pour the chilis into a heat safe jar or container.
2. Add the oil to a pan or wok and heat over the stove. Bring it up to 400°F.
3. Let it sit on the side for 5-6 minutes until it reaches around 325°F or else it will burn the chili.
4. Pour over chilis and mix.
5. Let cool and it is ready to use! Enjoy.

#### Notes

1. We love combining this with our roasted garlic oil and pouring it over honestly anything. A pinch of salt really brings out the flavor.
2. Check out my other recipe (Flavorful Eggs Over Rice and Roasted Garlic Oil) for how I use this regularly.