

Andrea Nguyen's Fresh Sriracha Chile Sauce

Recipe makes 1 ½ Cups. Each participant will bring home one 6 oz jar of Sriracha.

This quick version of Sriracha comes together in a jiffy and is extra terrific when you're in a pinch. With the extra garlic, Andrea prefers an extra kick from the sugar.

Making smaller batches allows you to adjust the flavors to your preference (hotter, sweeter, etc). Because this version is fast to prepare, you can also make half batches and play with the flavors that way too.

- ¾ pounds Fresno chiles, snipped, halved lengthwise and coarsely chopped
 - 4 cloves garlic
 - 1 ¼ teaspoons kosher salt
 - 2 to 3 ounces (1 ½ to 3 tablespoons) Thai palm sugar
 - ¼ cup distilled white vinegar
 - ½ cup water
1. Put the chiles, garlic, salt, sugar, vinegar and water in a small saucepan. Bring to a boil over high heat, then lower the heat to vigorously simmer for 5 minutes. Remove from heat and set aside to cool to room temperature.
 2. Transfer to a blender and puree for about 5 minutes, until a smooth, orange-red mixture forms. Add water by the teaspoon to facilitate the pureeing, if needed.
 3. Position a fine mesh strainer over a clean bowl. Then pass the chile sauce through, pressing on the solids with a spatula or spoon to extract as much chile sauce as possible. If the mixture is too thick, stir in water by the tablespoon of water. Let the flavor develop and bloom for a few hours before using. Taste it and make any flavor adjustment with salt, sugar or vinegar. Store in a jar and keep refrigerated for 1 month. Bring it to room temperature before using.