

Chilli Crisp

Adapted from cooking.nytimes.com/recipes/1022366-chile-crisp

Ingredients

3 tablespoons coconut oil

2 tablespoons finely diced shallot

½ teaspoon sugar

¾ teaspoon salt

1 tablespoon finely crushed dried small red chiles or red-pepper flakes

2 tablespoons sesame seeds

¼ teaspoon coarsely ground Sichuan peppercorns (optional)

Instructions

1. Combine the oil, onion, ¼ teaspoon sugar and ½ teaspoon salt in a small saucepan. Cook over medium heat, stirring occasionally, until the onion becomes evenly golden brown, 3 to 5 minutes.
2. Add the chiles, sesame seeds and Sichuan peppercorns, if using, and sizzle, stirring, for 1 minute, then stir in the remaining ¼ teaspoon sugar and ¼ teaspoon salt.
3. Use immediately or refrigerate in an airtight container for up to 2 weeks.