

Vietnamese Sate Sauce – Chili Oil with Shallots, Garlic & Lemongrass (Ớt Sa Tế)

Makes 3/4 cup

INGREDIENTS

- 1/4 cup chili peppers
- 3 shallots (peel; leave whole)
- 4 stalks lemongrass (only use the bottom tender white/light green ends; thinly slice crosswise)
- 6 garlic cloves (peel; leave whole)
- 1/2 cup vegetable oil
- 1 tablespoon Korean red pepper powder (Gochugaru; you can also use ground paprika or cayenne)
- 1 teaspoon sea salt
- 2 teaspoons fish sauce
- 3 teaspoons sugar
- 1 teaspoon MSG (optional)

INSTRUCTIONS

1. In a food processor, combine chili peppers, shallots, sliced lemongrass, and garlic cloves. Chop coarsely. You can alternatively, chop everything by hand.
2. In a medium-size saucepan, heat up vegetable oil.
3. Add chopped chili peppers, shallot, lemongrass, garlic mixture
4. Fry until on medium-low heat for 5 minutes. Stir continuously to prevent burning.
5. Add red pepper powder and season to taste with salt, fish sauce and MSG.
6. Store in an air-tight container and keep in the fridge. Sate will last for 3-4 months in the fridge.