

CHILI GARLIC SAUCE



SERVING SIZE



INGREDIENTS

| ITEM | QUANTITY |
|-----------------------------|----------|
| Spicy Chili Peppers | 4 Oz. |
| 4 Cloves of Garlic, Chopped | 4 |
| White Vinegar | 2 Tbsp. |
| Truvia (Optional) | 1 Tsp. |
| Salt and Pepper | To Taste |



PREPARATION

- Remove stems from chili peppers. Roughly chop the peppers.
- Add chopped chili peppers and garlic to a food processor or blender.
- Add white vinegar, Truvia (if using), salt, and pepper.
- Blend until smooth or slightly chunky, depending on your preferred texture.
- Taste and adjust seasoning as needed. Transfer to a sealed container.
- Refrigerate for at least 30 minutes before serving to let flavors develop.