

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.