

Happy Lady Sauce {Homemade Chinese Spicy Chili Crisp}

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-spicy-chili-crisp-recipe>

Ingredients:

- 1 1/2 cups peanut oil pure
- 1 small onion peeled, trimmed of root and blossom ends, and evenly minced very small
- 1 large garlic clove peeled and evenly minced very small
- 1/4 cup soy nuts roasted salted, lightly broken up
- 2 cups dried red chili peppers Chinese, or Japones peppers, stems removed, and pulsed to break up in a blender, food processor, or spi...
- 6 dried guajillo chiles stems removed, and pulsed to break up in a blender, food processor, or spice grinder
- 1 tablespoon Sichuan peppercorn ground finely
- 2 tablespoons raw sugar
- 1 1/2 teaspoons kosher salt

Nutrition:

1. Calories: 860 calories
2. Carbohydrate: 27 grams
3. Fat: 84 grams
4. Fiber: 10 grams
5. Protein: 5 grams
6. SaturatedFat: 14 grams
7. Sodium: 920 milligrams
8. Sugar: 4 grams

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