



CHICKEN CHILI CRISP SAUCE



Chicken Chili is topped with an aromatic infused oil that has crunchy bits of garlic, shallots, peppers, spices and garnished with sliced scallions. Yield: 8 Servings

Ingredients:

8 Cups	Chicken Chili [#48360], Prepared According to Package Directions	2 tsp.	Sugar
1 Cup	Vegetable Oil	2 tsp.	Smoked Paprika
2 Tbsp.	Jalapeños, Chopped	1 tsp.	Sichuan Peppercorns
2 Tbsp.	Garlic, Chopped	½ tsp.	Cinnamon, Ground
2 Tbsp.	Shallots, Diced	1 Pod	Star Anise, Whole
1 Tbsp.	Soy Sauce	Garnish	Scallions, Sliced

Directions:

1. In a small sauce pot over low heat add vegetable oil, jalapeños, garlic, and shallots.
2. In a separate bowl add soy sauce, sugar, smoked paprika, sichuan peppercorns, cinnamon and star anise.
3. Cook the jalapeños, garlic and shallots until the garlic becomes golden brown.
4. Strain the oil into the mixing bowl and let it rest until room temperature.
5. Once the oil is cooled add the jalapeños, garlic and shallots back into the oil.
6. Cover and refrigerate overnight to allow flavors to develop.
7. Prepare **Chicken Chili** with chili crisp sauce on top and garnish with scallions.