

# Chilli Sauce

Are you a chilli junkie like me?  
Do you need that kick with every mouthful?  
If you do then you need to give this recipe a go.

The beauty about making your own chilli sauce is that you can control how hot it is. You can play around with different types of chillies from fresh to dry. I've used scotch bonnet chillies in this recipe so it's hot as hell. Probably as hot as the surface of the Sun if you gave it a lick.

The question is how hot will you go?



**Makes:** 1

**Prep Time:** 10 minutes

**Rest/Marinate Time:** 0

**Cooking Time:** 1 hour

## Ingredients

- 1 red onion, roughly chopped.
- 3 roasted peppers, roughly chopped.
- 2 whole red chillies, or to taste.
- 140 g of pineapple junks in juice.
- 1 small pinch of dried oregano.
- 1 small handful of fresh coriander.
- 1 lime, juice only.
- 2 tbsps of White wine vinegar.



Find this recipe on page  
142 of [my book](#).

## Method

- In a roasting tray place the onions, peppers, chillies, pineapple junks (including the juice), oregano, season with salt and pepper and give it a drizzle with olive oil. Mix together and pop into a preheated oven set at 180° for 45 minutes.
- Once out of the oven allow to cool for 10-15 minutes. Pop into a food blender with any juice from the roasting tray. Add the fresh coriander, lime juice, the vinegar and whizz till smooth. At this point, you can play around with the consistency of the sauce. Add water a little at a time till you reach the thickness that you are happy with. Then finally just check for seasoning and adjust accordingly.