

Thai Sweet Chili Sauce

Yield: 6 cups

Prep Time: 0:30:00

Cook Time: 0:20:00

Total Time: 0:50:00

1. Seed and roughly chop bell peppers. Chop Thai chilies. Shred carrot using the second-finest holes of a box grater. Mince garlic.
 - 6-10 each Thai Chilies
 - 650 g Red Bell Peppers
 - 1/2 cup Carrots
 - 12 cloves Garlic
2. In a medium saucepan over medium-high heat, combine 4 cups water with the vinegars, sugar, and salt. Stir until sugar and salt dissolve completely.
 - 4 cups Water
 - 2 cups Rice Vinegar
 - 2 cups Cider Vinegar
 - 800 g Granulated Sugar
 - 35 g Kosher Salt
3. Add the prepared chilies, bell peppers, carrot, and garlic. Bring mixture to a boil and cook for 5 minutes, stirring occasionally.
4. In a separate bowl, whisk the Clear Jel with remaining 2/3 cup water until smooth. While stirring the sauce vigorously, pour this slurry into the boiling mixture in a steady stream.
 - 110 g Modified Cornstarch
 - 4 cups Water
5. Continue stirring constantly and return mixture to a boil. Reduce heat and simmer for 1 minute, or until thickened.
6. Ladle hot sauce into clean, hot half-pint jars, leaving 1/4-inch headspace. Remove air bubbles using a chopstick or bubble tool. Adjust headspace with additional hot sauce if needed.
7. Wipe jar rims clean with a paper towel dipped in vinegar. Center lids on jars and apply rings until fingertip-tight.
8. Process in a boiling water bath, ensuring jars are covered by 2 inches of water. Process for 10 minutes with lid on.
9. Remove jars and let cool undisturbed for 12-24 hours.