

PILI PILI SAUCE (PIRI PILI)

Last Modified: 01/15/2014

PREP: 15 Min
COOK: N/A
N/A

F EASY

SAUCE

MAKES 2 1/2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1	Small	Yellow Onion	Coarse Chop
1	Clove	Garlic	Coarse Chop
1/2	Cup	Safflower Oil	
OR SUBSTITUTE			
1/2	Cup	Extra Virgin Olive Oil (EVOO)	
2	Tbsp	Lemon Juice	
2	Tsp	Kosher Salt	
1	Tsp	Ground Annatto	
OR SUBSTITUTE			
4	Drops	Red Food Coloring	
PLUS			
1	Pinch	White Pepper	
PLUS			
1	Small Pinch	Fresh Ground Nutmeg	
SUPER HOT VERSION			
3	Oz	Habanero Chiles	Chopped
HOT VERSION			
3	Oz	Birds Eye Chile Peppers	Chopped
MILDER VERSION			
3	Oz	Fresno Peppers	Chopped
MILDEST VERSION			
1	Large	Red Bell Pepper (Seeded)	Chopped
ABOVE PEPPER(s) PLUS			
1 +/-	Dashes	Sriracha Hot Chili Sauce (Huy Fong)	To Taste

PREPARATION

CAUTION	<p>This cooking Sauce is from the former Portuguese colony of Mozambique. The word 'pili' and also 'piri' are words in the local languages for the English word pepper and is the name for the African Bird's Eye Chile. Do NOT get this juice on your bare fingers - Use plastic gloves when making.</p> <p>Be Warned: The "super hot" version of this Sauce is indeed blisteringly spicy. Seed and de-vein any selected Peppers to make each of the 4 versions <u>slightly</u> milder.</p>
HINTS	Annatto Powder is difficult to find. ALL Peppers you select should be as red in color as is possible. Refrigerate the Sauce for up to 2 weeks if tightly sealed in a glass jar.
TOOLS	1) Small Food Processor OR Blender
PREP	<p>DISH</p> <p>1) Coarsely chop the Garlic Cloves and set them aside. 2) Coarsely chop the Yellow Onions and add them on top of the Garlic. 3) Chop the chosen Chilies and add them on top of the Garlic.</p>
1	Pulse the Chiles, Onion, and Garlic in a food processor until coarsley chopped. Add in the Oil, Lemon Juice, and Salt. Puree the mixture on high speed until smooth. Season to taste with Salt.