

## RECIPE IDEAS USING 'FIRE FOODS' PRODUCTS

### Chilli Vodka

Last year I tried slicing a medium sized Fatalii pod and putting it into a bottle of vodka, then leaving it in the fridge for two months (you know it is ready because the chilli slices sink to the bottom) to flavour the vodka

After two months it was tasted and if you like Fataliis you would love this full Fatalii taste with a Fatalii after burn 😊

I filled up a few 60ml bottles for friends to taste and the feed back was positive (i.e. "you got anymore?").

This method of flavouring vodka has also been tried with Bhut Jolokia and Early jalapeno and I found the Bhut Jolokia to be a little over powering.

So if you ever find yourself with a spare chilli, a bottle of alcohol and a wicked sense of humor you know what to try

