

RECIPE IDEAS USING 'FIRE FOODS' PRODUCTS

Sweet Chilli Dipping Sauce

125ml water
125ml cider vinegar
200g sugar
6 chillies (finely chopped)
2 cloves garlic (pulped)
2cm piece ginger (pulped or grated)
1 tbsp fish sauce (optional)
1 bay leaf
1/2 tsp salt
Juice of 1 lime



Put water and vinegar in a saucepan over medium heat. When warm, add sugar and bay leaf and stir as it heats. Bring to boil.

Mix chillies, garlic, ginger, fish sauce and salt. Add to pan and simmer for about 20 minutes, stirring frequently.

Turn off heat, remove bay leaf and stir in the lime juice. Allow to cool a little then transfer to sterile jar for storage.