

## Thai Sweet Chili Sauce

<http://userealbutter.com/2014/09/07/thai-sweet-chili-sauce-recipe/>  
from [Closet Cooking](#)

2 Fresno chilis, stems trimmed off  
2 Thai chilis, stems trimmed off  
2 cloves garlic  
3/4 cup water  
1/4 cup rice wine vinegar (or white vinegar)  
1/2 cup sugar  
1/2 tbsp salt  
1 tbsp cornstarch or potato starch  
2 tbsps water

Purée the chilis and garlic together until smooth or slightly chunky (I like slightly chunky). In a medium saucepan, bring the chili-garlic paste, 3/4 cup water, vinegar, sugar, and salt to a boil over medium high heat, stirring to dissolve the sugar. Let simmer for 3 minutes. Mix the cornstarch and 2 tablespoons of water together in a small bowl. Pour the cornstarch mixture into the sauce and stir. Heat until the sauce thickens (a minute or so). Let cool and refrigerate. Makes about 1 1/3 cups.