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## Schezwan Sauce

## Ingredients

Kashmiri red chillies - 12  
Chopped ginger - 1 tbsp  
White vinegar - 2 tsp  
Soya sauce - 1 tsp  
Salt - 1 tsp  
Sugar - 1/2 tsp  
Oil - 2 1/2 tbsp  
Corn starch - 1 tbsp  
Tomato ketchup - 1 1/2 tbsp  
Water - 1 tbsp

## Preparation

- 1 Break the red chillies in small pieces and soak them in 3/4 cup of warm water for 30 minutes.
- 2 Grind to make a smooth paste along with the water.
- 3 Heat oil in a pan and add chopped ginger and saute for few seconds.
- 4 Now add the chili paste and salt ,and saute till it become thick.
- 5 Mix cornflour with 1 tbsp of water and add this slury in the chili paste along with all the remaining ingredients.
- 6 Now cook on low flame till it thickens.
- 7 Remove from the flame and keep refrigerated.

## Cooks Note

You can use kashmiri chili powder or any other chili powder, depends on how much hot you want it to make.

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