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Schezwan Sauce

Ingredients

Kashmiri red chilies - 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 chilies 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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