



## Piri-Piri Sauce

The piri-piri chilli (also written peri-peri or pili pili, as one word or two) was developed by the Portuguese in Mozambique and spread from there to their other territories; pilipili means 'pepper' in Swahili. These small hot chillies (similar to bird's eye, which are a good substitute) are seen hanging up drying on strings in markets in Portugal, Mozambique and Brazil. Spicy piri-piri sauce was made from them in the African colonies and used as a marinade and seasoning. It became popular in neighbouring countries, most notably South Africa, and later around the world, especially with the spread of Portuguese-style grilled chicken. There are many good commercial sauces available and as many recipes as there are cooks, with whisky, lemon rind, and various herbs and spices often included. My quick and easy piri-piri sauce recipe keeps in the fridge for a month and is great drizzled over anything that needs a little extra pep! It's especially delicious with grilled chicken and prawns. There's lots of advice online for sterilising jars, so choose your favourite method. I find it easiest to simmer a clean jar and lid in a large saucepan of boiling water while the sauce is cooking, then drain it and dry with a clean cloth just before filling.

**Makes about 1 cup**

### INGREDIENTS

- 40g small red chillies (bird's' eyes)
- 2 cloves garlic, peeled and chopped
- 30g ginger, peeled and finely chopped
- 1 teaspoon salt flakes, crushed
- 1 cup extra virgin olive oil
- 1 tablespoon lemon juice



### METHOD

1. Trim the stems off the chillies and chop the fruit finely, seeds and all.
2. Place in a small food processor with garlic, ginger and salt and blitz, scraping it down several times to chop as finely as possible (alternatively pound in a mortar).
3. Place about a third of the oil in a small saucepan, stir in the chilli paste and place over a very low heat.
4. Cook for about 15 minutes, stirring often, until it starts to smell toasty.
5. Remove from heat and stir in lemon juice.
6. Pour remaining oil into a sterilised jar, add chilli oil, seal and refrigerate until needed.