

Piri-Piri sauce



Ingredients

- ✓ 150 gr chopped up hot piri piri peppers
- ✓ 4 cloves of garlic
- ✓ 0,5 liter olive oil
- ✓ 1 glass of whisky
- ✓ Juice of 1 lemon
- ✓ 1 teaspoon ground paprika

Directions:

Piri-Piri is Swahili for "pepper pepper", but this cultivar of *Capsicum frutescence* is also known as peri peri, African birdseye Chili, or African Devil. It is a relative to the Tabasco chile. Here in Portugal piri-piri refers to the sauce that is made with this chili as a key ingredient.

The piri-piri sauce is used in many dishes. It tastes great with chicken, fish, pork ribs and shrimp, but is also an important ingredient in casseroles, stews or risottos. In every restaurant there is some kind of piri-piri on the table to spice up your meal and there exist lots of different recipes for this wonderful sauce. Here is one of them:

Chop up 150 grams of piri-piri peppers, including the seeds, and 4 cloves of garlic. Heat 0,5 liter of olive oil and add the piri-piri and the garlic. Stir for a few minutes. Add a glass of whisky, the juice of a lemon and a teaspoon a paprika powder and stir well. Fill the hot mixture into sterilized glass jars.

This sauce is great to marinade your chicken in!

Enjoy!

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