

# Seasoned Garlic Chili Oil

10.75 oz. Minced Garlic

1. Heat oil on low heat.
2. Fry garlic until lightly browned. Do not overcook.
3. Strain out fried garlic and save on the side.

4 Arbol chilis, ground

1.5 Tbsp Korean Chili Flakes

½ tsp Ground Ginger

3 Tbsp Kosher salt

2 Tbsp Mushroom Powder

1 tsp Chinese Five Spice

1 Tbsp Mustard Seed

¼ tsp Cumin Seed

2 tbsp Brown Sugar

2 tsp Paprika

4. Pour oil back in the pot and place all spices into the oil. Warm for 1-2 minutes. Then place the garlic back in the mixture.
5. Mix well and allow to cool.



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