

Sichuan Chili Oil Tips

By Nan Xiang

You can find numerous recipes for Sichuan chilli oil online. Most of them are satisfactory. I'd like to share a few tips based on my own experience over the years:

- Use two or three different kinds of dried chilli flakes. Consider varieties like Er jing tiao, Bullet head, and Facing heaven. Each brings its unique spiciness and aroma to the oil.
- Choose an oil with a high smoke point. Refined rapeseed oil or sunflower oil works well.
- Instead of frying the chillies directly in the oil, pour the heated oil (very hot but not smoking) over the chilli mixture.
- Store the finished oil in airtight containers.