

## Chili Crisp

### Ingredients

- ½ cup garlic cloves
- 3 large shallots
- 3 dried shiitake mushrooms
- ¼ cup dried chile de arbol, stems and seeds removed
- ¾ cup dried chile tipo Japones, stems and seeds removed
- 1 tsp sugar
- Kosher salt
- 1 cup canola oil
- 3 Tbsp toasted sesame oil
- 1 Tbsp toasted sesame seeds



### Preparation

1. Thinly slice garlic and shallot using a mandoline or very sharp knife
2. Line a sieve with paper towel fitted over a heat safe bowl
3. Blend dried mushrooms in a blender until broken down to a fine powder and set aside
4. Add chiles to blender and pulse to form pepper flakes roughly the size of a sesame seed
5. Transfer to heat-proof bowl along with sugar and 2 teaspoons salt and set aside
6. Bring oil and garlic to a simmer in a small pot over medium high heat
7. Cook until garlic turns golden brown, about 5 minutes
8. Quickly strain oil onto paper towel lined sieve
9. Transfer garlic to cutting board
10. Return oil to pan over medium high heat, add shallot and gradually fry until golden brown, about 6 minutes
11. Place paper towel lined sieve over the bowl with crushed chiles
12. When shallots are done, immediately pour over paper towel lined sieve set on top of crushed chiles
13. Finely chop both garlic and shallot, then add to bowl with chiles
14. Stir in sesame oil and toasted sesame seeds
15. Let cool completely before tasting, adjusting salt if needed