## **Thai Sweet Chili Sauce**

## **Ingredients**

- 4 2/3 cups water, divided
- 2 cups rice vinegar
- · 2 cups cider vinegar
- · 4 cups sugar
- · 6 teaspoons salt
- · 14 red chilies
- · 2 red bell peppers
- 1/2 cup finely shredded carrot
- · 12 garlic cloves, minced
- 2/3 cup + 3 tablespoons Clear Jel or similar

## **Instructions**

- 1. Seed and roughly chop chilies. Shred carrot using the second-smallest side of a box grater. Mince garlic.
- 2. In a medium-sized saucepan over medium to medium-high heat, combine 4 cups of water with vinegars, sugar, salt, chilies, carrot, and garlic. Stir to dissolve the sugar and salt and bring to a boil. Boil for 5 minutes.
- 3. Mix the starch with the remaining 23 cup of water. While stirring the sauce vigorously, pour the starch mixture into the pot. Continue stirring and bring the mixture back to a boil. Lower the heat and simmer for 1 minute.
- 4. Ladle the sauce into half-pint jars, leaving 1/4-inch headspace. Use a chopstick to remove air bubbles and adjust the level with additional sauce if needed. Wipe rims of jars clean with a vinegar-moistened paper towel.
- 5. Place lids on jars and loosely tighten rings. Use canning tongs to transfer jars to a canner or large stock pot full of boiling water, ensuring jars are covered by 2 inches of water. Process for 10 minutes with the canner lid on.
- 6. Store jars in a cool, dark place for up to 1 year. Once opened, refrigerate and use within 3 weeks.