

# Ingredients

Quantity  
Measure  
Ingredient Name  
Description

25	Nos	Chillies Red Dry	Boil
2	Pods (whole)	Garlic	Boil
10-15	Flakes	Garlic	finely chopped
3	Medium	Chillies Green	finely chopped
2	Inch	Ginger	peeled and grate
2	Medium	Onions, white	finely chopped
1	Stalks	Celery	finely chopped
2	Teaspoon	Corn Flour	
1	Tablespoon	Vinegar, Brown	
1	Tablespoon	Sugar	
2	Pinch	Ajinamoto	Optional
1	Tablespoon	Cooking Oil	

# Method

1. Boil garlic and red chillies in 2 cups water, for 5 minutes.
2. Drain water, keep aside.
3. Grind chillies, garlic to a paste.
4. Heat oil in a heavy pan.
5. Add ginger, chopped garlic, chopped chillies, stir.
6. Add celery, onions, stirfry till onions are transparent.
7. Add paste, stirfry for 2-3 minutes.
8. Dissolve corn flour in 2 tbsp. water.
9. Add all other ingredients, and drained water from chillies.
10. Bring back to boil, stirring continuously.
11. Simmer for 2-3 minutes, till sauce is thick and smooth.
12. Bottle, cool, refrigerate, use in Chinese cooking as required.

