

## Recipe

### Chili Sauce

## By

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## Ingredients

- Green chilies - 1 kilo
- Sugar - 100 grams
- Salt -50 grams
- Acetic acid (vinegar) - 8 ml.
- Sodium benzoate - 1 gram

## Preparation

1. Wash chilies, mix salt and keep over night.
2. Keep on gas till they are cooked.
3. Strain them through a fine shift.
4. Add sugar and boil till it thickens.
5. Remove from the gas and add acetic acid and sodium benzoate dissolved in a little water.
6. Fill in sterilized boiled bottle.
7. It can be kept for one year.

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Hare Rama Hare Rama Rama Rama Hare Hare**