

Holiday Treats

Fall 2023

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Easy Chili Crisp

Yields 12 servings

Time 10 minutes

Vegan

Common Allergens Peanuts

Ingredients

- ½ cup neutral-flavored oil, such as canola
- 2 teaspoons Sichuan peppercorns, optional
- 1 cinnamon stick, optional
- 1 ½ tablespoons dried minced onion
- 1 tablespoon dried minced garlic
- ¼ cup red chili flakes, or a mix of varieties such as Aleppo, gochugaru, etc.
- 2 tablespoons roasted peanuts, chopped
- 1 teaspoon salt or to taste



Instructions

1. Heat oil in a saucepan over low heat. If using, add Sichuan peppercorns and cinnamon stick and cook until they start to darken, about 2-3 minutes. Strain the peppercorns and cinnamon stick out of the oil and discard.
2. Add the minced onion and garlic to the pan with the oil. Lightly fry until they turn a light golden brown, about 1-2 minutes. Stir in the remaining ingredients and turn off the heat.
3. Store in an airtight container in the refrigerator.

Notes

There are many varieties of chili flakes that provide different flavors and different levels of heat. Choose the chili flakes (or a blend) that best meet your preferences:

- Major brand chili flakes or crushed red pepper – usually a proprietary blend of peppers, so taste and heat will vary
- Gochugaru – seedless, fruity, fairly mild
- Aleppo – smoky, fruit, a little spicy

Recipe from [Holiday Treats, Fall 2023](#)