

Garlic and Chili Macadamia Nut-Infused Oil



Preparing

5 Minutes



Cooking

15 minutes



Serving

250ml

Ingredients

5 ml crushed Garlic
5 ml chilies flakes
250 ml macadamia nut oil

60 2 ml salt
2 ml sugar



Method

1. Start by preparing both your garlic and chilli.
2. In a small saucepan add the oil. Turn the heat to low heat.
3. Add the garlic and chillies flakes then salt and sugar to a saucepan. Mix well.
4. Continue to heat the oil over low heat. Do not allow the oil to smoke. If it smokes, remove it from the heat to reduce the temperature.
5. Cool and strain if desired. Transfer to a glass container.