SWEET CHILI SAUCE RECIPES
Chili Pepper Barbecue Sauce

This barbecue sauce has three different types of spicy heat, which are sweetly balanced with Sweet Chili Sauce and ketchup.

**YIELD**
2 cups

**TIME**
5 minutes to assemble
10-15 minutes to cook
Total time: 15-20 minutes

**INGREDIENTS**
- 1 1/2 cups ketchup
- 1/2 cup **Sweet Chili Sauce**
- 2 tablespoons soy sauce
- 2 1/2 tablespoons **Red Curry Paste**
- 1 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper

**DIRECTIONS**
1. In a saucepan, combine ketchup, Sweet Chili Sauce, soy sauce, Red Curry Paste, garlic powder, and cayenne pepper.
2. Bring to a boil, stirring occasionally. Lower heat and simmer for 10-15 minutes or until thick and curry is dissolved.

Curried Shrimp Tacos with Sweet Chili Cream

Red Curry Paste gives these shrimp tacos a real Thai flavor. Top with a fresh Sweet Chili cream sauce for the grand finale!

**YIELD**
4 servings

**TIME**
20 minutes to assemble
3-5 minutes to cook
Total time: 25 minutes

**INGREDIENTS**
- 1/4 cup sour cream
- 2 tablespoons **Sweet Chili Sauce**
- 2 teaspoons fresh lime juice
- 2 tablespoons canola oil, divided
- 1 tablespoon **Red Curry Paste**
- 1 pound medium shrimp (uncooked), peeled and deveined
- 8-6 inch corn tortillas
- 1 cup shredded red or green cabbage
- 1 cup diced fresh pineapple
- 1 avocado, peeled and diced
- 1/2 cup fresh cilantro leaves, chopped

**DIRECTIONS**
1. Stir together sour cream, Sweet Chili Sauce and lime juice in a small bowl. Set aside.
2. In medium bowl, stir together 1 tablespoon of oil and Red Curry Paste until blended; add shrimp and toss to coat evenly.
3. Heat remaining tablespoon oil in large nonstick skillet over medium-high heat. Add shrimp; cook 3 to 5 minutes or until shrimp turn pink, stirring frequently.
4. Heat tortillas in microwave or oven, according to package directions. Place 2 tortillas on each of four plates. Fill with shrimp, cabbage, pineapple, avocado, and cilantro.
5. Drizzle with reserved Sweet Chili cream sauce.
**Ginger Chili Pork Kabobs**

Ginger, Sweet Chili Sauce and sesame join together for the best of Thai and Korean flavors. This marinade complements pork and makes a good dipping sauce as well.

**YIELD**
Serves 5-6 (10 -12 skewers)

**TIME**
20 minutes to assemble
4 hours to overnight to marinate
6-8 minutes to grill

**INGREDIENTS**
- 1/2 cup Sweet Chili Sauce
- 1/2 cup ginger preserves, sometimes called marmalade (not dry crystallized ginger candy)
- 1/2 cup soy sauce
- 2 tablespoons sesame oil
- 2 tablespoons rice vinegar
- 4 large cloves garlic
- 4 scallions, minced and divided
- 2 lbs pork loin, trimmed and cut into 1 inch cubes
- Optional: 2 tablespoons sesame seeds and pineapple chunks

**EQUIPMENT**
10-12 skewers

**DIRECTIONS**
1. Add Sweet Chili Sauce, ginger preserves (or marmalade), soy sauce, sesame oil, rice vinegar, garlic and 1/2 of scallions to a blender. Blend until smooth. Pour into a baking dish or zip lock bag and add pork. Stir or squish bag to make sure all meat is covered with marinade. Refrigerate 4 hours or overnight.
2. Soak skewers in hot water one hour before grilling. One half hour before grilling take meat out of refrigerator and rest on counter. When ready to grill, thread 4 pieces of pork onto each skewer, add pineapple chunks if desired. Pour marinade into a small pan and bring to a boil. Simmer 5-7 minutes and set aside for a dipping sauce.
3. Preheat grill to medium high. Just before grilling, oil grill grates using long tongs with a paper towel folded tight and soaked with oil. Lay skewers on grill and close lid. Turn every 2 minutes until well browned or internal temperature reaches 145°F on a meat thermometer (about 6-8 minutes). Place kabobs on platter and cover for 3 minutes.
4. Uncover and sprinkle with remaining minced scallions, optional sesame seeds and a drizzle of dipping sauce.

**Scallops with Sweet Chili Sauce**

A Taste of Thai Sweet Chili Sauce nicely compliments scallops and gives them a beautiful glaze.

**YIELD**
6 appetizer servings

**TIME**
5 minutes to assemble
7-10 minutes to cook
Total Time: 12-15 minutes

**INGREDIENTS**
- Mixed greens
- 18 large sea scallops
- 2 tablespoons oil
- Salt and pepper
- 2/3 cup Sweet Chili Sauce
- 1 tablespoon fresh lime juice
- 1 teaspoon Fish Sauce
- Optional: Chopped cilantro and 6 lime wedges

**TEST KITCHEN TIP**
Lightly oil inside of measuring cup for sweet, thick liquids such as molasses and honey and, in this case, Sweet Chili Sauce. It makes pouring and clean up easy.

**DIRECTIONS**
1. Mound greens in center of each appetizer plate. Briefly rinse scallops and dry thoroughly. Remove muscle from side if still attached.
2. Heat oil in a large skillet over medium-high heat. Add scallops and pan-sear 2-3 minutes on each side or until golden brown. Salt and pepper scallops while cooking.
3. Transfer 3 scallops to each plate.
4. Turn heat to low (leaving oil in skillet) and add Sweet Chili Sauce, lime juice, and Fish Sauce. Mix until combined and drizzle over scallops.
5. Sprinkle with chopped cilantro and lime wedge if desired. Serve immediately.
Thai Shrimp and Coconut Cakes

These little cakes make perfect appetizers for a special meal. We like them served with our A Taste of Thai Sweet Chili Sauce.

YIELD
12 - 2 inch cakes

TIME
25 minutes to assemble
3-4 minutes to pan-fry per side

INGREDIENTS
1 1/2 lbs raw shrimp, peeled and deveined, patted dry and rough chopped
1/2 cup dried unsweetened coconut flakes*
1/3 cup plus 3 tablespoons plain breadcrumbs
1/3 cup chopped scallions
1 scant tablespoon Fish Sauce
1 1/2 tablespoons Garlic Chili Pepper Sauce
1 1/2 tablespoons fresh squeezed lime juice
Canola oil for pan-frying
Optional: lime wedges or Sweet Chili Sauce
*Dried unsweetened coconut flakes are found in the natural food aisle or a health food store.

TOOLS EQUIPMENT
Food processor

DIRECTIONS
1. Add shrimp, coconut, 3 tablespoons of the breadcrumbs, scallions, Fish Sauce, Garlic Chili Pepper Sauce, and lime juice to a food processor fitted with metal blade.
2. Pulse ingredients to a fine chop, but not a purée. Scoop shrimp mixture out by 1/4 cup amounts onto work surface dusted with remaining 1/3 cup breadcrumbs. A 1/4 cup ice cream scoop with a wire release makes short work of this step.
3. Gently shape scoops into balls and flatten into 2 inch cakes. Dust each cake with breadcrumbs, brushing off excess.
4. Pour oil into skillet to 1/4 inch depth and heat over a medium-high heat. Test oil by dipping a side of one shrimp cake into oil. If oil bubbles, it’s ready for cooking.
5. Carefully add as many shrimp cakes as skillet will hold without crowding. Cook in as many batches as necessary. Pan-fry cakes until brown on each side, about 3-4 minutes per side or until cooked through.
6. Drain on paper towels and serve immediately. Serve with lime wedges and Sweet Chili Sauce.