# Sweet Chilli Sauce

- 3 large red chillies
- ¾ cup rice vinegar
- ½ teaspoon salt
- 8 Tablespoons sugar

Pound chillies in a mortar and pestle into a rough paste.

In a small saucepan bring to the boil the vinegar, sugar, salt and chillies over a high heat.

Simmer for 15-20 minutes until mixture forms thick syrup.

Can be used straight away or cooled and put in the fridge in an air tight container.