

# CHILE SESAME OIL

3/6/2024

**Yield:** 1 Cup

**Shelf Life:** days

**Equipment:** Gloves, liquid measuring cup, mixing bowl, whisk, 1/6 pans with lids.

## AMOUNTS

## INGREDIENTS

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**3/4cup Garlic Chile Sauce (Huy Fong Red Rooster)**

**1/4cup Toasted Sesame Seed Oil**

## PROCEDURE

1. Measure the garlic chile sauce and sesame seed oil into a mixing bowl.
2. Use a wire whisk to evenly blend the ingredients.
3. Transfer to 1/6 pans with lids, and store refrigerated.
4. Label, Date, & Rotate.

**C:**

**T:**

**F/A:**

**HR:** 1/6 pans w/ lids; Refrigerated

**SL:** days