

Sichuan Peppercorn Oil Recipe

(Chun Jiu Yau)

Ingredients:

¼ cup Sichuan peppercorns
1 cup peanut oil

Method:

Heat a wok over high heat for 30 seconds. Add the Sichuan peppercorns to the dry wok and stir. Reduce the heat to low and stir for 1½ minutes or until the peppercorns release their fragrance. Add the peanut oil, raise the heat to medium, and bring the oil to a boil. Lower the heat to a simmer and cook for 4 to 5 minutes, stirring, or until the peppercorns turn black and release their fragrance. Strain the oil, allow it to cool, and pour into a glass jar. The oil will keep at room temperature for 1 week or refrigerated for up to 6 months.

Note: The peppercorns will keep indefinitely, refrigerated, in a closed container.

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