

Ingredients: <i>Yield: 3 kg (enough spice for a 20 kg chicken)</i>	Amount:
Peeled fresh ginger	4 big roots
Lime juice	¼ cup
Peeled shallots	8 cups
Green onions (trimmed)	2 lb bag
Allspice	1 cup
Brown sugar	2 cups
Salt	¼ cup
Canola oil	2 ½ cups
Fresh bird's eye chili (stemmed)	1 lb bag

Method:

Please note: Wear gloves when handling chili peppers.

- 1) Chop ginger, green onions, shallots and chili peppers.
- 2) Combine and puree with allspice, salt and lime juice in a food processor using a steel bowl.
- 3) Using the pulse mode slowly add oil to emulsify.

Tips: For the best flavour, store in anon reactive vessel with a tight-fitting lid for 24 - 48 hours. This can also be stored under refrigeration in a vacuum sealed bag for up to one month.

*We would like to thank the Skwxwú7mesh Nation, upon whose unceded traditional territory Cheakamus Centre resides.
We value the opportunity to welcome others to learn, gather and share in nature on this traditional territory.*