

**Centurion University of Technology and Management**

**MS Swaminathan School of Agriculture**

**Paralakhemundi**

**Odisha**



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**Sec- D**

**Topic name: Preparation of chili sauce**

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## Preparation of Chilli sauce



## **Preparation of chilli sauce (Flow chart)**

**Select fresh chillies (100 g) and wash them thoroughly.**

**Cut these chillies into pieces and add 4 pieces of garlic and ginger and one tea spoon of salt into it.**

**Now add little amount of water according to the quantity of chilli and start boiling.**

**Now grind these boiled chilli pieces and start straining and collect the chilli juice from it.**

**And place this strained juice in container and add 2 tea spoons of sugar into it and provide heat to it and stir it until it converted into semi solid.**

**Finally the chilli sauce is prepared and collect it in a cup.**

## Ingredients:

- Water (1 cup)
- Salt (1 tea spoon) , Sugar ( 2 tea spoons)
- Chilli (100 grams)
- Garlic and ginger (4 pieces)

## Some glimpse while preparation of chilli sauce:



Ginger, garlic, chilli and grinding it





Straining

## **FINAL PRODUCT**



**Conclusion: We made chilli sauce as a part of the course POST HARVEST MANAGEMENT AND VALUE ADDITION OF FRUITS. It was an enjoyable process and the chilli sauce turned out quite tasty.**

**Thank you!!**