Kenyan Tomato Chilli Sauce (Pilipili Ya Kukaanga)

Ingredients:

4 large ripe tomatoes, chopped

1 medium onion, finely chopped

4-5 cloves garlic, minced

1-2 green chillies, chopped (adjust to your spice preference)

1-2 red chillies (optional, for extra heat) chopped

1 tablespoon fresh ginger, grated

2 tablespoons vegetable oil

1 tablespoon tomato paste

1 tablespoon vinegar (white or apple cider vinegar)

1 tablespoon sugar (to balance acidity)

1 teaspoon ground coriander (optional for flavour)

0.5 teaspoon ground cumin

1 teaspoon paprika

Salt to taste

1. In a large pan heat with oil over medium heat. Add onions and sauté until soft and slightly golden, about 5 minutes.
2. Add garlic, ginger and chillies cooking until flagrant (about 1 minute).
3. Add the chopped tomatoes and cooked onion mixture to a blender. Blend until smooth.
4. Return the blended mixture to the pan and bring to a gentle boil. Add tomato paste to the pan and let it cook, stirring occasionally until saucy. You can add a little bit of water if necessary.
5. Add vinegar, sugar, salt and spices. Stir well and let simmer for another 5-10 minutes until sauce thickens.
6. Let it cool and transfer to a clean jar or container. Store in the fridge for up a week or freeze for longer storage or can it. To can it sterilize jars. Process the jars in a boiling water bath for 15-20 minutes ensuring jars are fully submerged with at least an inch of water above the jar tops. After processing allow the jars to cool undisturbed. The chilli sauce can last a full year or longer at room temperature.
7. Serve it with paste, rice or grilled meats