

# Szechuan Peppercorn Oil

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Preparation	2 cups	Oil	

### Comments

This oil is particularly good for salads. Its spiced quality also makes it great for poultry or beef dishes.

**Prep Time** 5 minutes      **Cooking Time** 25 minutes      **Ethnic Origin** Asian

1/8=.125   1/4=.25   1/3=.33   3/8=.375   1/2=.5   5/8=.625   2/3=.66   3/4=.75   7/8=.875

Measure	Ingredient	Pre-Heat? <input type="checkbox"/> Yes	Temperature	Grease Pan? <input type="checkbox"/> Yes	Measure	Ingredient
6 Tbs.	Szechuan peppercorns					
2 cups	oil, corn, vegetable, or peanut					
2 Tbs.	chili flakes					
2.5 Tbs.	fresh ginger, finely minced					
3 whole	star anise					
2 Tbs.	scallions, green & while, cut in rings					

### Instructions

Heat a large skillet over moderate heat until hot enough to evaporate a bead of water on contact. Your iron skillet would be great for this.

Add the Szechuan peppercorns and stir until toasted and fragrant, 2 to 3 minutes.

Turn the heat to medium so the peppercorns brown without scorching.

Combine the peppercorns and all of the remaining ingredients in a heavy, non aluminum 1 to 1 1/2 quart saucepan. Cast iron is still a good bet.

Clip a deep-fry thermometer on the rim of the pot.

Over moderately low heat, bring the mixture to a bubbly 225 degrees, stirring occasionally.

Let simmer for 15 minutes, checking to ensure the temperature does not rise.

Remove from the heat and let stand until cool or overnight.

Strain the oil through a fine-mesh sieve and discard the solids.

Store the oil in an impeccably clean glass jar at cool room temperature.