

Acar Kunyit Ikan Recipe

(Fish Pickle Recipe)

Ingredients:

10 hardtails (ikan cencaru)
200 - 300 g young ginger
80 - 100 g garlic
3 fresh green chilies
3 fresh red chilies
3 cm fresh young turmeric (kunyit), pounded finely
15 tablespoons cooking oil (for frying fish and turmeric)
10 tablespoons local vinegar
1 teaspoon salt
5 tablespoons sugar

Method:

Remove scales, gills and intestines of fish. Leave heads intact. Clean fish, and season with 1½ teaspoonfuls salt for 15 minutes. Then fry until light brown, remove and place on a plate. Skin ginger. Shred. Place on a plate, spreading it out well. Dry in the sun for 15 minutes. Then fry until light brown, remove. Slice garlic into thin pieces, fry until light brown and put with fried ginger. Slice green and red chilies into quarters and remove seeds. Lower heat after frying garlic, into the same oil, add chilies and stir for a few seconds. Remove quickly into the same plate as the fried ginger and garlic. Heat a kuali or wok. Add cooking oil. When oil is hot, fry pounded turmeric, then reduce heat slightly. Stir slowly until the oil becomes yellow. Add vinegar and stir further. Reduce heat to low and remove turmeric residue with a handled metal sieve. Into the same oil, add sugar and salt and stir slowly until sugar dissolves. Turn off heat. Into a clean and dry glass bowl or porcelain pot (do not use aluminum pot), place half of the fish to form a first layer. Use half of the fried ginger, garlic and chilies as a second layer. Then add the remaining half of the fish as a third layer and the rest of the fried ingredients as the fourth. Pour in the yellow oil, vinegar and sugar. Cover bowl or pot for a few hours. The longer the fish is soaked, the tastier it will turn out. This pickle can keep for several days with refrigeration.

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