

Boiled Skewered Meats Recipe

Ingredients:

100 g lean pork, sliced
100 g cockles
100 g shrimps, peeled and de-veined
100 g pork liver, sliced
1 cured cuttlefish (jew hoo), sliced
1 cucumber
3-4 slices pineapple
5 slices of bread
Spice paste:
10 shallots, peeled
2 cloves garlic
8 dried chilies, soaked and de-seeded
2 stalks lemon grass, use white part only
1 teaspoon shrimp paste
2 slices galangal
5 buah keras (candlenuts)
2 tablespoons oil
4 cups unsalted roasted peanuts, ground
2 tablespoons salt
4 tablespoons sugar or to taste
4 cups water

Method:

Slice pork and thread on to bamboo skewers. Do the same for the other raw foods. Cut cucumber and pineapple into chunks and bread into squares. Process ingredients for spice paste in a food chopper. Heat 2 tablespoons oil in a pot and sauté spice paste over a slow fire until fragrant. Add ground peanut and water, stirring while it is being added. Bring to the boil, season with salt and sugar. Taste to adjust seasoning. Bring a small pot of water, deep enough to cook the skewered foods, to boil. Stir in half a cup of peanut gravy to the pot. Dip skewered foods into this pot to cook, according to desired doneness. Serve skewers of cooked food, together with cucumber and pineapple, a dip of peanut gravy and bread on the side.

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