

Calamansi Acar Recipe

(Acar Keat Lah Recipe)

Ingredients:

500 g calamansi limes
2-3 tablespoons cooking oil
200 g turmeric, sliced thinly and sun-dried for an hour
1 teaspoon fine salt
5 tablespoons granulated sugar
100 ml vinegar
100 ml water
100 g garlic, peeled and sliced thinly and sun-dried for an hour
3 red chilies, seeded and quartered
3 green chilies, seeded and quartered

Method:

Bring a pot of water to the boil. Place the whole calamansi in a metal colander or perforated ladle and dip it into the hot water 2-3 times. The calamansi will lose their bright green color. Drain in a colander and dry in the sun for a day. Steam the calamansi for half an hour. Heat the oil in a wok to fry the turmeric until the oil turns yellow. Discard the turmeric and cool the oil before adding the salt, sugar, vinegar and water. Stir well. Pack the steamed calamansi, sun-dried garlic, and red and green chilies into clean glass jars. Allow to pickle for at least 2 days before consuming. It keeps well for a week at room temperature. In the refrigerator, it can keep for months.

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