

Char Swee Recipe

(Stir-Fried Cucumber in Vinegar Recipe)

Ingredients:

200 g medium-sized prawns (shrimps)
2 teaspoons sugar
200 g (1 medium-sized) cucumber
80 g (1 big) onion
20 g (1) red chili
15 g (1) green chili
80 g (1 small) carrot
2 tablespoons oil
3 cloves garlic, peeled and minced

Gravy (mix together):

100 ml water
2 tablespoons white vinegar
1 teaspoon Chinese plum sauce
1 teaspoon cornflour
1 tablespoon sugar
pinch of salt and pepper to taste

Method:

Shell and de-vein prawns but keep tails. Season with the sugar. Leave to marinate while preparing the rest of the ingredients but rinse off sugar before cooking. Peel cucumber and split it into two long halves. Use a metal spoon to scoop out the core, and slice diagonally to ½ cm thickness. Cut the onion into six segments. Split the chili into two halves, remove seeds and slice diagonally. Peel carrot, halve it and slice diagonally. Heat the oil in a wok to sauté the garlic until fragrant. Add in the prawns and stir-fry until fragrant. Add the cucumber and carrot and stir-fry for a minute before pouring in the gravy ingredients. Stir until gravy thickens and boils. Toss in the onion and red and green chilies. Stir-fry to mix well. Adjust seasonings to taste before dishing out.

Note: Instead of prawns, thinly sliced chicken gizzard can be used.