

Cincaluk Sambal Recipe

(Chilled Preserved Shrimps Recipe)

Ingredients: Serves 4

40 g (1½ oz) preserved shrimps (cincaluk*)
1 red chili, seeded and sliced
6 shallots, peeled and sliced
¾ to 1 tablespoon calamansi juice

Method:

Put the preserved shrimps in a small bowl. Add chili and shallots and mix lightly. Season with calamansi juice. Serve immediately with rice and fried fish. For a more spicier taste, you can add some chopped bird's eye chilies.

***Cincaluk** - Preserved shrimps (cincaluk) are made from a very small and fine variety of shrimps with long feelers (udang geragau). These shrimps are seasonal and found in the Straits of Melaka. To preserve them, the shrimps are mixed with an equal proportion of cooled cooked rice and salt and left to ferment for a few days. Preserved shrimps are eaten with rice as a relish. Some people have also been known to put in ice cubes to reduce the saltiness. Preserved shrimps can be used in other dishes as well. You can use them in an omelet or steam them with chicken for a spicy dish. There are many versatile and mouth-watering ways to use preserved shrimps.

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