

## Fried Chili Paste Recipe

### Ingredients:

6 cloves garlic  
4 candlenuts  
300 g large onions  
8-10 dried chilies, soaked till soft  
2 tablespoons tamarind pulp  
200 ml water  
6 tablespoons vegetable oil  
2 tablespoons tomato paste  
1 teaspoon salt  
1 tablespoon sugar

### Method:

Grind garlic, candlenuts, onions and chilies until very fine. If paste is very dry, add a little water to obtain a moist but not soggy texture. Knead tamarind with water until pulp dissolves and strain. Heat oil in a wok over low heat. When very hot, add paste and fry for about 10 minutes, stirring constantly, until paste is thickened and shiny with oil; this indicates the raw spices are adequately cooked. Add tomato paste, salt, sugar, and  $\frac{3}{4}$  of the tamarind liquid to the wok. Stir well and taste to adjust; add remaining tamarind liquid if necessary. Stir for 1 minute, then scrape into a clean bowl or jar. When cool, cover airtight and store in the fridge. This keeps for a few weeks.

[asian\_free\_recipes\_download][asian\_free\_recipes\_download]