

Fried Chili Sambal Recipe

Ingredients:

Also known as **Sambal Bajak**

6 large fresh red chilies, roughly chopped

1 large onion

6 cloves garlic

8 kemiri nuts, finely grated

3 tablespoons peanut oil

½ teaspoon laos powder

1 tablespoon dried shrimp paste (trasi)

1 teaspoon salt

5 tablespoons tamarind liquid

2 tablespoons palm sugar or substitute

Method:

Blend chilies, onion and garlic to a pulp. If blender is small, blend in small portions. It might be necessary to stop and start the motor several times to draw the onions and chilies down on to the blades. When everything has been blended smoothly, heat the oil in a small frying pan or a saucepan and fry the blended mixture over low heat, stirring, for 5 minutes or until well cooked but not brown. Add kemiri nuts, laos, trasi and salt. Crush the trasi against the side of the pan and fry, stirring, until mixture is well blended. Add tamarind liquid and sugar, stir and simmer until well fried and reddish-brown in color and the oil separates from the mixture. Cool. This sambal is not served hot from the fire.

Note: If electric blender is not available, seed the chilies and chop very finely. Peel and chop onion finely, crush garlic with salt, then proceed as above.

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