

Grilled Stingray Chili Paste Recipe

Ingredients:

600g stingray, skin removed
2 tablespoons sweet ketchup or thick dark soy sauce
1 tablespoon freshly-ground black pepper
½ teaspoon salt
1 teaspoon sugar
cut limes (calamansi) and chili paste
banana leaves

Method:

Wash stingray well and pat dry. Mix sweet ketchup, pepper, salt and sugar together and rub over stingray. Place stingray onto a piece of banana leaf and grill under a hot grill or over hot coals, turning once, for 4 to 5 minutes per side, or until cooked through. Serve hot with cut limes and chili paste on the side.

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