

## Gulai Cumi-Cumi Recipe (Squid Curry)

**Ingredients:** Serves 6

500 g (1 lb) fresh squid, remove head and ink sac  
1 medium onion, peeled and finely chopped  
2 cloves garlic, peeled and crushed  
1 teaspoon finely grated fresh ginger  
1 teaspoon salt  
1 teaspoon chili powder  
½ teaspoon dried shrimp paste (trasi)  
1¾ cups coconut milk  
4 kemiri nuts or brazil nuts, grated  
1 stalk lemon grass, finely sliced or 1 teaspoon grated lemon rind  
1 teaspoon palm sugar or substitute  
4 tablespoons tamarind liquid or lemon juice to taste

**Method:**

Wash well inside and out of squid and rub away spotted skin from body. Cut each squid in halves lengthways, then into bite-size pieces. Put all other ingredients except sugar and tamarind or lemon juice into a saucepan and bring to simmering point, stirring. Allow to simmer over low heat, uncovered, until thickened. Stir occasionally. Add squid, simmer for 5 to 6 minutes. Add sugar and tamarind or lemon juice, taste and add more salt if necessary. Serve hot with rice and vegetables.

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