

## **Kacang Botol Kerabu Recipe**

**(Nyonya Wing Bean Kerabu Recipe)**

### **Ingredients:**

100 g wing beans (kacang botol), pinch off the ends and stringed  
40 g (4) shallots, peeled and thinly sliced  
1 tablespoon toasted grated coconut (kerisik), pounded

### **Dressing:**

2 tablespoons sambal belachan (pls refer more Nyonya Recipes)  
1 tablespoon dried shrimps, soaked to soften and pounded  
3 tablespoons calamansi juice (extracted from 3 calamansi), or to taste  
1 tablespoon sugar, or to taste  
a pinch of salt, or to taste

### **Method:**

Wash wing beans and bring a pot of water to the boil. Put in the wing beans. Cook wing beans for half a minute before removing to a colander. Rinse the beans under cool running water to stop the cooking. Slice the wing beans 1cm-thick, at a slant. Combine the dressing ingredients in a mixing bowl, stirring to dissolve the sugar. Toss together with the wing bean, shallot and toasted grated coconut. Serve immediately.

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