

Kam Heong Long Beans Recipe

(Malaysian Recipe)

Ingredients: Serves 4

300g long beans, cut into 3cm length
5 cups of oil for deep-frying
3 tablespoons dried shrimps, soaked and chopped
½ tablespoon chopped garlic
1 tablespoon chopped shallots
2 tablespoons curry leaves
4 chili padi (bird's eye chilies), chopped

Seasoning:

1 teaspoon curry powder
1 tablespoon light soy sauce
½ tablespoon oyster sauce
½ teaspoon sugar
a few drops of dark soy sauce
1 tablespoon fish sauce

Method:

Deep-fry long beans in hot oil for a short while. Dish and drain. Leave 2 tablespoons oil in wok, sauté dried shrimps, chopped garlic and chopped shallots until fragrant. Add in curry leaves, chili padi and stir-fry over high heat until aromatic. Add in long beans, seasoning and stir-fry until well mixed. Dish up and serve.

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