

Kerabu Kay Kar Recipe

(Chicken Feet Kerabu - Nyonya Recipe)

Ingredients:

300 g chicken feet, deboned*
150 g cooked shrimps, shelled and de-veined
5 shallots, peeled and sliced finely
2 tablespoons toasted grated coconut (kerisik)

Dressing:

2 tablespoons sambal belachan (pls refer to more Nyonya Recipes)
3 tablespoons calamansi juice, or to taste
1 tablespoon thick coconut milk
1 tablespoon sugar, or to taste
1 teaspoon salt, or to taste

Method:

Bring a pot of water to the boil and put in the boneless chicken feet. Cook for 5 minutes before dishing out into a colander. Rinse the chicken feet in running tap water to stop the cooking. Drain. Combine the dressing ingredients in a mixing bowl and toss together with the rest of the ingredients.

* Can buy prepared chicken feet which have been boiled and deboned.

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