

## **Nasi Goreng Sauce Recipe**

**(Fried Rice Sauce)**

### **Ingredients:**

150 ml vegetable oil  
200 g shallots, peeled and sliced  
100 g garlic, peeled and sliced  
375 g red chilies, seeded and sliced  
375 g bird's eye chilies, whole  
4 salam leaves (Indonesian bay leaves)  
1½ tablespoon dried shrimp paste (terasi), roasted  
75 g palm sugar, chopped  
500 g tomatoes, peeled and seeded  
Salt to taste  
1 tablespoon lime juice or more to taste

### **Method:**

Heat oil in heavy saucepan. Add shallots and garlic and sauté until golden. Add chilies and salam leaves and sauté until chilies are soft. Add shrimp paste and palm sugar and continue to sauté until sugar caramelizes. Add tomatoes and sauté until soft, then remove from heat and set aside to cool completely. Grind paste coarsely in a stone mortar or pulse in a blender (processor) for a similar effect. Season and adjust to taste with salt and lime juice.

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