

## **Okra Sambal Belachan Recipe**

**(Kak Tow Char Huan Cheo Recipe)**

### **Ingredients:**

300 g okra or lady's fingers  
125 ml (5 tablespoons) oil  
20 g dried shrimps, soaked, cleaned and pounded

### **Spice paste (ground):**

40 g (4-5) fresh red chilies  
5 g (5 large) dried red chilies  
10 g (1 clove) garlic, peeled  
120 g (12) shallots, peeled  
10 g (4) candlenuts  
5 g (1 teaspoon) belachan (dried shimp paste), toasted  
2 tablespoons water  
2 tablespoons sugar  
pinch of salt and pepper, or to taste

### **Method:**

Bring water to boil in a wok and add in the whole lady's fingers or okra. Simmer until cooked - a fork will pierce it easily. Remove from the wok and cut away the stalks. Leave whole or slice diagonally. Arrange on a serving plate. Heat the oil in a wok to sauté the spice paste until aromatic, about 5 minutes. Add the dried shrimps and sauté until aromatic. Dish onto the cut lady's fingers or okra, or return the lady's fingers or okra to the wok and toss together. Serve with hot steamed white rice.