

Paceri Terung Recipe

(Aubergine in Sweet and Sour Sauce Recipe)

Ingredients: Serves 4-5

600 g long aubergines
85 ml cooking oil
50 g fish curry powder, blended with 7 tablespoons water
800 ml tamarind juice, extracted from 100 g tamarind pulp and 800 ml water
250 g medium prawns (shrimps), shelled with tails intact and de-veined
2 red chilies, slit lengthways
50 g (2 oz) sugar
1 tablespoon light soy sauce
½ teaspoon salt
a pinch of seasoning powder

Finely ground paste:

12 dried chilies, soaked in water and drained
14 shallots, peeled
2 teaspoons crushed dried shrimp paste

Method:

Halve the aubergines lengthways and then make a slit three-quarter way up each half. Soak in water to prevent discoloration. Heat the cooking oil and fry finely ground paste until fragrant. Add the curry paste and fry until aromatic. Lower the heat, add aubergines and fry for a few minutes. Stir in the tamarind juice. Increase the heat and bring to a boil. When the aubergines are soft, add prawns (shrimps), chilies, sugar and light soy sauce. Season with salt and seasoning powder. Simmer for 2-3 minutes until the prawns (shrimps) are cooked. Remove from the heat.

Note: This dish is always served with plain rice or Nasi Kembuli (pls refer more Nyonya Recipes)
This paceri is a sweet and sour dish. Some prefer the sauce a bit thin while others prefer it thick. Adjust recipes according to personal taste.

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