

Pineapple Kerabu Recipe

(Kerabu Ong Lai - Nyonya Recipe)

Ingredients:

400 g (1 medium-ripe) pineapple, skinned, cored and cut into wedges
50 g (5) shallots, peeled and sliced
2-3 bird's eye chilies (optional)

Dressing:

1½ tablespoons sambal belachan (pls refer more Nyonya Recipes)
1½ tablespoons calamansi juice
1 tablespoon sugar, or to taste
1 teaspoon salt, or to taste

Method:

Combine the dressing ingredients in a mixing bowl. Toss in the rest of the ingredients, mix well and adjust seasonings to taste. Serve immediately.

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