

## Salted Fish Pickle Recipe

(Malaysian Recipe)

**Ingredients:** Serves 6

600g salted fish, preferably threadfin

(ikan kurau/senangin)

375ml cooking oil

500ml vinegar

3 tablespoons tamarind pulp mixed with 65ml water and strained

240g sugar, boiled in 65ml water until dissolved

**Ingredients to be ground:**

15 shallots, peeled

4 whole pods garlic, peeled

7.5-cm knob ginger, peeled

5 tablespoons vindaloo curry powder,  
mixed with 5 tablespoons water into a paste

**Method:**

Wash and drain salted fish, then cut into 2-cm square pieces. Leave pieces to dry in the sun for 2 hours. Heat oil in a kualu or wok. Deep-fry salted fish over low heat for 7-10 minutes or until golden brown and crisp. Drain from oil. Strain oil from kualu into an earthen pot, then place over heat. When oil is hot, fry ground ingredients over low heat until fragrant. Add vinegar, tamarind juice and sugar syrup. Bring to a slow boil and simmer for 12-15 minutes or until gravy is thick and a thick layer of oil separates. Cool gravy thoroughly before adding in fried salted fish. Store in airtight jars. Salted fish pickle keeps well, for as long as a year, in the refrigerator. It goes well with hot steamed rice and is delicious as a sandwich spread. Instead of salted fish, fresh fish, preferably Spanish mackerel (ikan tenggiri), can be used. Deep-fry fish slices until cooked then pour prepared gravy over fish.

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