

## **Sambal Heh Bee Recipe**

### **(Dried Prawns Sambal Recipe)**

#### **Ingredients:**

300 g dried prawns (shrimps)  
8 shallots, peeled  
4 pips garlic, peeled  
9 dried chilies  
3 cm fresh young turmeric (kunyit)  
1 stalk lemon grass (serai)  
1 teaspoon shrimp paste (belachan)  
1 tablespoon tamarind paste (assam jawa)  
2½ tablespoons sugar  
3 young daun limau purut  
6 tablespoons cooking oil  
Salt to taste

#### **Method:**

Discard heads and shells of prawns. Soak in water for 5 minutes. Drain, dry and pound coarsely. Slice shallots and garlic. Soak dried chilies in warm water for 10-15 minutes. Remove and pound with kunyit. After pounding dried chilies and turmeric finely, add shallots and garlic and pound again till fairly fine. Cut lemon grass into two and bruise. Dissolve tamarind paste in ½ rice bowl of water. Discard seeds and strain. Keep aside. Shred daun limau purut. Heat frying pan and add oil. Add pounded ingredients, shrimp paste and lemon grass. Stir until fragrant. Control heat to prevent burning. Add pounded dried prawns and half of the tamarind juice. Stir for 2 minutes. Add the rest of the tamarind juice, sugar, daun limau purut and salt to taste. Stir until dish is cooked to your taste; either with gravy or almost dry. Serve.

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