

## **Sambal Lado Recipe**

**(Spiced Tomato Sauce)**

### **Ingredients:**

2 tablespoons vegetable oil  
100 g red chilies, halved, seeded and sliced  
40 g shallots, peeled and sliced  
½ teaspoon dried shrimp paste (terasi), roasted  
150 g tomatoes, peeled, halved, seeded and diced  
Salt to taste  
Crushed black pepper to taste

### **Method:**

Combine all ingredients, except tomatoes, salt and pepper, in a stone mortar or blender (processor) and grind into a very fine paste. Add paste to a heated saucepan and sauté over medium heat until fragrant. Add tomatoes and sauté until soft, then season to taste and remove from heat.

**Note:** This sauce is delicious with grilled fish and meats.

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