

Sambal Shrimps Recipe

(Sambal Heh Bee)

Ingredients:

600 g medium-sized shrimps, shelled but keep tails
1 onion, peeled and cut into wedges
1 tomato, cut into 6 wedges
¼ cucumber, cut into wedges

Spice Paste:

30 g dried shrimps, soaked
10 g dried shrimp paste (belachan)
3 cloves garlic, coarsely chopped
18 shallots, peeled and coarsely chopped
150 g chili paste (cili boh)
1 tablespoon sugar, or to taste
⅓ teaspoon salt, or to taste

Method:

Pound the dried shrimps. Then coarsely pound together the garlic and shallots. Heat about 6 tablespoons oil in a wok to sauté the dried shrimp paste, dried shrimps, garlic and shallot paste until fragrant. Fry until aromatic before adding the cili boh paste. Fry until aromatic; about 10 minutes. Season to taste with sugar and salt. (If mixture starts to stick to the pan during frying, add more oil or some water).

Add shrimps and stir-fry for 30 seconds. Add the onion, tomato and cucumber and toss well. Dish out onto a serving plate. Serve with either steamed rice or crusty bread.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]