

## Sambal Timun Recipe

(Cucumber with Spicy Shrimp Paste Recipe)

**Ingredients:** Serves 5

500 g (1 lb) cucumber  
30 g (1 oz) dried shrimps, soaked in boiling water for 4 minutes, drained and finely ground  
3½ tablespoons sambal belachan (pls refer more Nyonya Recipes)  
6 shallots, peeled and thinly sliced  
2 kaffir lime leaves, thinly sliced  
½ tablespoon thinly sliced torch ginger bud (bunga kantan)  
3 tablespoons calamansi juice  
Salt to taste  
2 tablespoons sugar

**Method:**

Halve the cucumbers lengthways and then cut into 0.5-cm (¼-inch) thick slices. Mix the rest of the ingredients in a bowl. Stir well. Toss in the cucumber and mix thoroughly. Serve immediately.

**Note:** Serve cucumber salad immediately or it will turn watery and insipid. Add slices of cooked chicken gizzards and liver if desired. You may substitute the cucumber with four-angled bean (kacang botol) or pineapple.

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