

Sotong Masak Hitam Recipe

(Malaysian Recipes)

Ingredients: Serves 4

600g squids, small-medium
1 teaspoon salt
1 tablespoon cooking oil
2 onions, peeled and sliced into rings
2 red chilies, seeded and sliced
1 teaspoon salt

Ingredients to be coarsely ground:

8 shallots, peeled
3 cloves garlic, peeled
2.5-cm knob turmeric, peeled
2.5-cm knob ginger, peeled

Method:

Wash and clean each squid, removing entrails. Keep whole and leave eyes intact. Rub cleaned squids with 1 teaspoon salt and leave for 15 minutes. Heat oil in a kualu or wok and fry ground ingredients until fragrant. Add squids and simmer over low heat for 10 minutes. Add all remaining ingredients and stir-fry for 2-3 minutes. This dish may look unappetizingly black but it is 'sedap', which is Malay for "tasty", when eaten with hot steamed rice.

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