

Spicy Anchovies (Sambal Ikan Bilis) Recipe

Ingredients:

1/4 cup vegetable oil
2 cups dried anchovies (dried ikan bilis), briefly washed and drain well
2 purple onions, peeled and sliced
10 shallots, peeled
1 clove garlic, peeled
8 dried red chilies, soaked first to soften
1 teaspoon dried shrimp paste (belachan)
1 tablespoon sugar
1 teaspoon tamarind (assam) paste, mixed with 4 tablespoons water

Method:

Heat oil in a wok and fry the dried anchovies over medium heat until they are crisp. Remove from the pan and drain on paper towels. Process softened dried red chilies, garlic, shallots and belachan to make a paste. Wipe wok clean using a paper towel. Heat another 1 tablespoon oil in wok. Slowly fry chili paste in medium heat until brown and fragrant. Add sugar and tamarind water to taste. Fry for another minute or two. Return anchovies to the wok and mix well. Spicy anchovies can be served either with plain steamed jasmine rice or steamed fragrant coconut rice (Nasi Lemak).

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