

## Spicy Cucumber Salad Recipe

### Ingredients:

500 g cucumber, halved lengthwise, cut into 0.5cm pieces  
3½ tablespoons sambal belachan (chili paste)  
10 shallots, peeled and thinly sliced  
4 kaffir lime leaves, thinly shredded  
1 torch ginger bud, finely shredded  
3 tablespoons calamansi juice  
¼ teaspoon salt  
3 tablespoon castor sugar

### Method:

Mix all the ingredients together and serve immediately with hot steamed jasmine rice.

### Sambal belachan:

60 g red chilies  
40 g shrimp paste (belachan), roasted  
Pound the above two ingredients together coarsely in a mortar and pestle. Alternatively, a blender can be used to blend the ingredients to a paste.

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