

Spicy Dried Shrimps Recipe

Ingredients:

300 g dried shrimps
3 tablespoons cooking oil
2 tablespoons tamarind pulp, mixed with 65 ml water and strained
1 teaspoon sugar
8 shallots, peeled, sliced and crisp-fried

Ingredients to be ground:

35 dried chilies, soaked
240 g shallots, peeled
6 stalks lemon grass, sliced (use only the bottom white tender part)
1.25-cm knob turmeric, peeled

Method:

Soak dried shrimps in water for 30 minutes. Rinse, drain and squeeze dry. Either blend (process) prepared dried shrimps or pound them using a mortar and pestle until fine. Heat oil in a kuali or wok until hot. Fry ground ingredients over low heat for a few minutes or until fragrant. Add ground shrimps, then thick tamarind juice and sugar. Stir-fry continuously until dry, then remove from heat. When cool, mix in crisp-fried shallots. Transfer to airtight jars to store. Keeps well in the refrigerator. It is delicious with toasted bread or as a sandwich spread.

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