

Spicy Hot Anchovies Recipe

Ingredients:

250 g dried anchovies (ikan bilis)
5 fresh red chilies, chopped
5 shallots, peeled
4 tablespoons oil
1 calamansi, squeeze juice and grate skin hair fine
1/2 teaspoon salt
1 teaspoon sugar

Method:

Do not wash the anchovies; just wipe clean with towel or briefly rinsed it and put in the sun or microwave it until very dry. Heat oil in a wok until smoking hot. Fry anchovies until crispy. Remove from heat and pound these with red chilies, shallots, and lime skin. When well-blended, pour in lime juice, salt and sugar. Pound again to blend ingredients well. Serve with piping hot rice.

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