

Stuffed Chilies Recipe

(Solok Lada - Malaysian Recipe)

Ingredients: Serves 4

5 green chilies, slit lengthwise and seeded
5 red chilies, slit lengthwise and seeded
300ml coconut cream, extracted from 1 grated skinned coconut
100ml water
Salt and sugar to taste

Filling (finely ground):

350g Chubb mackerel (ikan kembung) meat, boiled
4 shallots, peeled
6 tablespoons grated skinned coconut
10 black peppercorns

Method:

Stuff green and red chilies with filling until full. Place all the stuffed chilies in a pot. Mix coconut cream with water and season with salt and sugar to taste. Pour into the pot filled with stuffed chilies. Boil over medium heat until chilies are cooked and gravy thickens. Serve with steamed white rice.

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