

Tamarind Calamari Recipe

Ingredients:

450 g small to medium calamari (squids)
3 tablespoons tamarind pulp, mixed with 625 ml water and strained
1.25-cm square piece shrimp paste
1 dessertspoon sugar
1 teaspoon salt
3 pieces dried sour fruit (asam gelugur)
12 shallots, peeled and sliced
2 stalks lemon grass, crushed
4 red chilies, stems retained and split lengthways
4 green chilies, stems retained and split lengthways

Method:

Wash and clean calamari, removing entrails and ink sacs. Except chilies and calamari, put all other ingredients into a pot. Bring to the boil. Add chilies and simmer gently for 10 minutes. Add calamari and cook for 3-4 minutes or until just cooked.

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