

Vegetable Pickle Recipe

(Acar Campur - Indonesian Recipe)

Ingredients: Serves 4

300g cucumber
150g carrots
150g bamboo shoots
3 tablespoons oil
1 stalk lemon grass, bruised (use only the bottom white tender part)
1 pandanus leaf, cut into 5 cm pieces
250cc water
1-2 teaspoons vinegar
100g french beans, cut into 3 cm pieces, then slit lengthwise
100g peanuts, boiled and skinned
10 bird's eye chilies
1-2 tablespoons sugar

Spices (ground):

5 candlenuts, roasted
1 teaspoon chopped turmeric
2 cloves garlic
4 shallots
1 teaspoon salt

Method:

Cut the cucumber, carrots and bamboo shoots into 1 x 1 x 3cm pieces. Boil bamboo shoots to remove bitterness. Heat oil and sauté ground spices, lemon grass and pandanus leaf until fragrant. Add water and vinegar, and bring to the boil. Add cooked bamboo shoots, french beans, carrots, cucumber, peanuts and bird's eye chilies. Add sugar to taste. Remove from heat when ingredients are cooked thoroughly.

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