

Yee Sang Sauce Recipe

(Nyonya Recipe)

Ingredients: Serves 5

0.5 cm (¼ inch) peeled galangal, finely pounded
3 red chilies, finely pounded
90 ml tomato sauce
60 ml chili sauce
180 ml plum sauce
½ heaped teaspoon salt
3 tablespoons sugar
60 ml water
110 g mashed potato
30 g roasted peanuts, coarsely pounded
2 tablespoons roasted sesame seeds, coarsely pounded

Method:

Bring to a boil all the Yee Sang ingredients, except peanuts and sesame seeds, and cook until the sauce thickens. Remove from the heat, add peanuts and sesame seeds.

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