

Sambal Kerang (Cockles Sambal)

Saturday, 14 August 2010 17:32 - Last Updated Saturday, 13 August 2011 10:17

courtesy : Pn. Sharifah Khalid



Sambal kerang is easy to prepare. The dish is slightly spicy and tangy; with chunks of chewy cockles. Sambal kerang is served with; noodle soups or nasi lemak.

Ingredients:

Sambal Kerang (Cockles Sambal)

Saturday, 14 August 2010 17:32 - Last Updated Saturday, 13 August 2011 10:17

1kg cockles;boiled and shells removed
2 large onions;sliced)
10 dried red chillies;remove some seeds and tear into pieces.)
soak in hot water for 20 minutes.drain.) grind into paste
3 cloves garlic;chopped)
1 tablespoon dried shrimp;dry roast)
4 or 5 tamarind pulps;mix in a little water;strain
1 teaspoon sugar
salt to taste
2 tablespoon oil

Method of preparation:

Heat oil in a wok. Fry the ground paste till the smell is fragrant. Add salt, sugar and tamarind juice. Stir well. Next, add the boiled cockles. Mix and stir till the sauce is thick. Scoop into a bowl.

Note : The hotness of the sambal can be adjusted by varying the number of dried red chillies (and chilli seeds)