

courtesy : Mrs. Kantheruby Venkatraman



Sambal Tomato is a delicious vegetarian dish. It is tangy and slightly spicy. This dish is ideal for cooks making foray into sambal cooking. The tomato sambal is normally served with white rice, nasi lemak, nasi minyak, thosai or roti chanai. The recipe is done in 2 steps.

Step 1 (Sambal/Sauce)

Ingredients:

7 or 8 ripe tomatoes;cubed  
2 tablespoon cooking oil  
1 big onion;sliced  
1/2in ginger;sliced  
1 stalk curry leaves.(stripped...10 leaves)  
1/2 teaspoon Eagle brand meat curry powder  
1 cup water  
salt to taste

Method of preparation:

Heat oil in a wok.Saute onion till it is golden brown. Add ginger and curry leaves. Fry till the smell is fragrant. Pour contents into a pot. Heat a little oil in a wok. Saute cubed tomatoes. Set aside. Into the pot add chilli puree, \*(see below on method of preparation) curry powder, salt and 1 cup water. Stir for 1 minute. Bring to boil. Reduce to low flame. Add sauted tomatoes. Simmer till tomatoes are cooked. Serve with rice.

Step 2 (Chilli Puree)

5 or 6 dry red chillies(remove seeds); tear into small pieces. Put in a bowl.  
Pour hot water and let it soak for 10 minutes.  
2 to 3 fresh chillies (remove some seeds); cut into small pieces  
5 cloves garlic  
1 small onion;diced

1 cup water

Method of preparation:

Drain the soaked red chillies. Put in a blender. Add fresh chillies, onion, garlic and 1 cup water. Grind into a puree.

Note : The hotness of the dish can be controlled by adjusting the number of dry red chilli