

Sambal Ikan Bilis (Anchovy Sambal)

Saturday, 14 August 2010 16:36 - Last Updated Saturday, 13 August 2011 10:12

courtesy : Pn. Patra Salleh



Sambal Ikan Bilis is mildly spicy. The anchovy sambal is normally served with white rice, nasi lemak or bread.

Ingredients:

Sambal Ikan Bilis (Anchovy Sambal)

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1 cup cleaned dried anchovy
4 shallots;chopped
50gm dried shrimp) Grind into coarse paste
3 cloves garlic)
5 or 6 dried red chillies;remove seeds;tear into pieces)
soak in hot water for 10minutes;drain.)
1 large onion;sliced
1/2 cup tamarind juice;dissolve 3 or 4 pulps in a bowl;strain
2 tablespoon oil
1 cucumber;sliced
3 eggs;boiled and cut into 1/2
1/2 cup peanuts;dry roasted
salt to taste

Method of preparation:

Heat oil in a wok. Fry anchovies till it is crisp. Set aside. Save the oil. Next add sliced onion. Saute till it is golden brown. Add the ground paste. Fry till the smell is fragrant. Add tamarind juice and salt. Add some water if necessary. Cook till the gravy thickens. Add fried anchovy and mix well. Remove from heat. In a plate put some coconut rice (nasi lemak)*. Add anchovy sambal; garnish with cucumber, boiled egg and roasted peanuts. Serve.

*refer to recipes

Note : The hotness of the sambal can be controlled by adjusting the number of dry red chillies.