



## Spicy Steve's Malaysian & Singaporean Recipes

### Nyonya Fried Prawn Sambal

(Sambal Goreng Udang) - Creamy, a touch tart, but not too hot! A delicious dish!

Ingredients:

- 1/2 - 1 lb. medium sized prawns
- 1/2 medium sized coconut, grated (or 1 can coconut milk)
- 4 cloves garlic, sliced thin



- 2 stalks lemon grass, sliced and pounded fine
- 2 shallots, chopped fine
- 2 green chilis, chopped fine
- 1 tomato (cut into 8 pieces)
- 1 medium piece of tamarind (diluted with 1/4 cup warm water and strained)
- 8 cashew nuts
- salt and pepper to taste

Let's Cook:

In a hot well-oiled wok or skillet, stir fry shallots until brown and set aside in bowl. Stir fry garlic and lemon grass paste until brown. Reduce heat, add prawns, cashew nuts and thick top part of can of coconut milk. (top 1/4). Stir until prawns are 3/4 cooked. Add remainder of coconut milk, chilis, tamarind juice, tomato and salt to taste. Allow to boil for a few minutes before turning off heat. Garnish with fried shallots. Serve.