

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Chile Ginger Sauce

From discussions with native Malaysians during my travels

This sauce is known as "chilli ginger" in Malaysia, and it's a favorite with the locals. Make it up fresh and use quickly; it only keeps a few days in the fridge...

*4 red Asian finger chiles
1½ inches fresh peeled ginger, sliced
3 tsp minced garlic
4-5 Tbsp water, as needed
1½ Tbsp palm or brown sugar
1½ Tbsp lime juice
1 tsp salt
½ tsp sesame oil, or more to taste*

Grind the chiles, ginger and garlic with water in a mortar-and-pestle or a blender. Season with sugar, lime juice, salt and oil. Adjust water and oil to provide the consistency you like. Serve with chicken dishes and rice.

Every little eatery I tried in Penang and Singapore had their own version of this sauce. Some with more or less ginger, some with more garlic. A few didn't use sesame oil, probably using vegetable oil instead (or leaving it out entirely). Play around with it! And if it's too hot, use milder chiles, or fewer. But if you put too few chiles, the ginger and garlic will be too strong...

Yield: Not quite a cup of sauce
Preparation time: 10-15 minutes

