

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Mango Kerabu

From discussions with native Malaysians during my travels

This dish isn't a dessert; it's a lot like a hot chutney, actually. It may actually be four-peppers hot, depending on the chiles used. Serve as a side dish with dinner...

*4 red Asian finger chiles (or Serrano)*  
*3 Tbsp water*  
*2 Tbsp white or rice wine vinegar*  
*1 Tbsp sugar (white or brown)*  
*½ tsp salt*  
*1 small ripe mango, peeled, diced*  
*several mint leaves, coarsely chopped*  
*several cilantro leaves, coarsely chopped*

Blend the chiles and water in a mortar-and-pestle, or a blender. Place blended mixture in a small saucepan over medium-high heat. Add the next three ingredients (down through the salt) and bring to a boil. Remove from heat and let stand until cool.

Once the chile sauce is ready, add the diced mango and herb leaves and mix well. Serve immediately as a side-dish; goes especially well over rice.

Mangos can be a pain to cut and peel. I found a nice tool, called a mango splitter, at the kitchen weapons store recently, and it does a fine job of getting most of the flesh from the seed; it makes a couple of "mango fillets." Once that's done, scoring the flesh into cubes and cutting them loose from the peel was a snap! You might want to look for one; mine's by Oxo...

Yield: About two cups  
Preparation time: 30 minutes  
Cooking time: 10 minutes

