

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Sambal Bajak

I had this stuff regularly in Indonesia, and recreating it has been a real strain on my sinuses. But I think I got it about right...

- ½ lb fresh red hot chilies, chopped coarsely*
- 1 large white onion, quartered*
- 1 Tbsp minced garlic*
- 8 cooked candlenuts, chopped fine*
- 3 Tbsp peanut oil*
- ½ tsp powdered galangal*
- 1 Tbsp dried shrimp paste*
- 1 tsp salt (more to taste)*
- 5 Tbsp tamarind liquid*
- 2 Tbsp sugar*

Pulse chiles, onion and garlic in a food process until chopped. Transfer to a frying pan over medium heat and sauté with the candlenuts in oil. Don't brown the veggies; lower heat and add galangal, shrimp paste and salt when onion is translucent. Stir and smash until well mixed. Add tamarind and sugar, then simmer until the oil separates out. Cool, then refrigerate.

This sauce may be Indonesia's answer to nuclear weapons, so be careful with it! Galangal can be substituted by 4:1 ginger:cinnamon, and it'll taste nearly the same. The shrimp paste isn't crucial, and if you're allergic (or don't like the taste) then leave it out. Tamarind liquid is sometimes available in Asian groceries, but it's easy to make: 1/3 cup "wet tamarind" paste (in a block), soaked in ½ cup hot water, then strain. Refrigerate extra liquid; keeps a week that way.

Yield: About a cup of flamethrower-grade hot sauce

Preparation time: 25 minutes

Cooking time: 20 minutes

