

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Sambal Oelek (Chile Garlic Sauce)

Similar to recipe found in "The Whole Chile Pepper Book" by DeWitt and Gerlach

You can now buy Sambal Oelek (by Huy Fong) in small jars at Asian markets in most cities, and maybe even in the grocery near your house. But you can also make it fresh, and it's much better! You can order the shrimp paste and dried chiles online...

- 1 cup dried red chiles: Cayennes, Pequins, etc.*
- 2 Tbsp minced garlic*
- 3 Tbsp lime juice*
- 1 Tbsp light brown sugar*
- 1 tsp Belachan (shrimp paste)*
- 1 tsp peanut oil*

Remove the stems, but not the seeds, from the chiles. Cover chiles with hot water and let stand for 15 minutes, until softened. Drain.

Combine all ingredients in a blender and process into a sauce. Thin with additional lime juice if needed.

To add extra flavor, put the shrimp paste in a small piece of foil, close and roast for a few minutes in a tabletop oven. Serve with grilled meats or poultry. A great table condiment too!

Yield: About half a cup
Preparation time: 20 minutes

