

Spice is Nice II

Acar Timun (cucumber pickle)

Ingredients

1 cucumber - cut into strips
1 carrot - cut into strips
1-2 red chillies - blend/pound
2-3 dried chillies - thinly slice - blend/pound
3-4 shallots - - blend/pound
3-4 pips garlic - blend/pound
1/4 inch root ginger - blend/pound
1-2 candlenuts/maccadamia - blend/pound
1 tbs dried shrimps - blend/pound

1-2 tbs cooking oil
1/2 tsp mustard seeds
A pinch of turmeric powder
2-3 tbs vinegar
1-1/2 tbs sugar
1 tsp salt

Method

1. Sprinkle salt over the sliced cucumber and carrot and leave for about 30 minutes
2. When the vegetables are limp, wash away the salt and spread them on a clean tea towel in a cool place to dry.
3. Grind together the chillies, shallots, garlic, ginger and candlenuts.
4. Pound the dried prawns.
5. Heat the oil and fry mustard seeds for 1/2 minute before adding in the ground ingredients and turmeric powder.
6. Fry for another 5 minutes.
7. When the oil separates, add in the dried prawns and continue cooking for another 3 minutes before adding in the vinegar and sugar.
8. Cook slowly until the mixture is fairly thick.
9. Add in more salt and sugar if necessary.
10. Stir in the sliced cucumber and carrot and mix well.
11. Cool and store in clean, dry jars