

Spice is Nice II

Gado Gado Sauce

Ingredients

2 tbsp peanut oil
2-3 pips garlic, pound to a paste
1 small piece of shrimp paste, pound in with garlic
1 small can coconut milk
3-4 tbsp unsalted peanut butter
3-4 tbsp dark soy sauce
4-5 tsp brown sugar
1 tsp chilli paste/sambal olek
1 tbsp tamarind juice

Method

Heat peanut oil in wok
When hot add pounded garlic and shrimp paste
When fragrant, add all the other ingredients except tamarind juice
Bring to a slow boil to avoid the coconut milk from curdling
Add the tamarind juice and slow cook for about 10-15 minutes