

Spice is Nice II

Rojak (Malaysian salad)

Ingredients

2 red chillies
1 tbsp tamarind paste
1 tbsp oyster sauce
1 tbsp dark soy sauce
3 tbsp brown sugar
1/3 cup of water

1 cucumber
1 small pineapple
1 mango
1 small papaya
1/3 cup roasted, ground peanuts

Method

Thinly slice or pound the chillies

Put the chillies, tamarind paste, oyster sauce, soy sauce, brown sugar and water in a pan and bring to boil slowly. Keep stirring until the sugar has melted and the sauce is thick. Leave it to cool.

Cut the cucumber, pineapple, mango and papaya into small slices. Mix them in a bowl. Pour the cooled mixture into the bowl and mix well with the first ingredients. Sprinkle the crushed peanuts over and se