



Sun dried caramelized Bilimbis

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500gm Bilimbi (phyllanthus acidus)
- 500gm Brown Sugar
- 1tsp coarse salt
- 1tsp Chili (minced)
- Water

Instructions

1. Bring water to boil.
 2. Blanch the bilimbi and drain.
 3. Put the sugar with 1 cup of water to boil.
 4. Stir till the sugar dissolves. Add in the bilimbi, when boiled, lower the fire and simmer for 1½hr to 2hr or till it achieves a caramel consistency.
 5. Strain and sprinkle salt and chili.
 6. Let it sundry for 1 to 2 days.
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