



sambal for nasi lemak

NIBBLEDISH CONTRIBUTOR

Ingredients

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1. big onion 3 nos
2. red onion 20g
3. garlic

use juice mixer combine some water become paste

1. dry chili 50g

use juice mixer combine 3 tbsp oil become chili paste

1. dry fish 200g

120g use juice mixer combine water become paste and 80g to fried.

- 1 cup oil
- 1 tbsp ajinamoto
- 5 tbsp sugar
- 1 1/2 tbsp salt

Instructions

1. use 1cup oil to fried the 80g dry fish. take it out.
2. add in onion paste,chili paste,dry fish paste cook. add in salt,ajinamoto,sugar cook around 1-1 1/2 hour. than colour become dark red.