Son in law eggs (Sambal eggs)

NIBBLEDISH CONTRIBUTOR

Ingredients

6 eggs-hard boiled , shelled
1 tsp turmeric powder
1 tsp chilli powder
3 tbsp flour

1/4 cup ketcup
1/4 cup chilli paste or chilli boh
3 shallots.chopped fine
1 tsp chopped ginger
1 tsp chopped garlic
1/2 tsp prawn paste [belacan]
salt to taste
1 tsp brown sugar

Instructions

1. Coat eggs with the above 3 ingredients.
2. Deep fried eggs till golden . Set aside.
3. In a pan, saute onion, garlic and ginger. Add the rest of ingredients and stir till thick and aroma.
4. Return the eggs and mix well to coat.
4. Serve with warm rice.