



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 ketchup

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.