

Kangkung and Cuttlefish Satay Recipe

(Jiu Hoo Eng Chye - Malaysian Recipe)

Ingredients: Serves 4

500g kangkung (water convolvulus),
(cleaned and plucked tender parts)
300g pre-soaked cuttlefish,
(cut into pieces)
2 tablespoons toasted peanuts, chopped

Dressing:

3 tablespoons oil
2 tablespoons chopped shallots
1 stalk lemongrass, chopped
4 tablespoons chili sauce
5 tablespoons peanut butter
½ tablespoon sugar
100ml water
1 teaspoon corn flour mixed with 1 tablespoon water
for thickening

Method:

To prepare dressing: Heat up 3 tablespoons oil, saute chopped shallots and lemongrass until fragrant. Add in the remaining ingredients and bring to boil. Taste and dish up. Blanch kangkung in boiling water with a little oil and salt. Dish and drain. Arrange onto a serving platter. Blanch pre-soaked cuttlefish pieces in boiling water for a short while. Dish up and place on top of kangkung. Pour dressing over cuttlefish and kangkung, sprinkle with chopped peanuts and serve.

[asian_free_recipes_download][asian_free_recipes_download]