

## Sambal Belachan Recipe

### Ingredients:

6 to 8 fresh red chilies  
2 tablespoons shrimp paste of belachan  
10 small limes (limau kesturi in Malay and calamansi in Tagalog), halved

### Method:

Wash the chilies, pat dry with paper towels or sun dried and cut into 1cm pieces with a pair of scissors. Cut the belachan into thin slices and toast under a grill for 4 to 6 minutes until dry and fragrant. (Alternatively, toast in a non-stick frying pan - the belachan will become flaky). While belachan is still hot, mix with the chilies and pound or grind according to how you like it. Serve with lime juice.

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