

FROM THE KITCHEN AT SIBOYA BUNGALOWS



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SIBOYA RAT PRIK SAUCE 🌶️ (3 flavour chili sauce)

Ingredients:

15 mL (1 Tbs) "Chili sauce for chicken"
30 mL (2 Tbs) oyster sauce
10 mL (2 tsp) palm sugar
30 mL (2 Tbs) tamarind paste
1/4 onion chopped fine
1 shallot chopped fine
x chilies chopped, to taste (usually 10-15)
50 mL (1/4 cup) broth or water

Method:

-- Heat wok over medium high heat... add all... bring to boil for 1 minute.

Use this sauce over any fried fish... Garnish with julienned red chilies and chopped cilantro.