

## **SAMBAL NENAS (PINEAPPLE SAMBAL)**

**Serving 8**

**INGREDIENTS:**

**2 tablespoon oil**

**5 red chilies**

**5 shallots**

**3 cloves garlic**

**1 teaspoon salt**

**1 teaspoon sugar**

**1 small ripe pineapple (Indonesian: nenas batu), peeled, cored, and cut into ½ inch pieces**

**PREPARATIONS:**

1. *Cut the chilli, garlic and shallots in small pieces.*
2. *Heat oil in a frying pan and fry the chilies, shallots, garlic, until fragrant and fully cooked, stir occasionally. About 5 to 8 minutes.*
3. *Grind the cooked ingredients along with salt and sugar in a food processor (or a pestle and mortar) into a coarse paste.*
4. *Mix together the chili paste with pineapple until the pineapple pieces are fully coated with chili paste. Serve immediately.*