

CHICKEN SAPIT (5-7 servings)

From the kitchen of Asmah Laili

Ingredients:

- 1 chicken approx 1.5 - 2 kg.
- 10 stalks dried chilli
- 1 tbs coriander seeds
- 1 tsb cumin (jintan putih)
- 1 large onion
- 4 cloves garlic
- 2 stalks lemon grass (only the white portion)
- 2 cm fresh turmeric
- 2 cm ginger
- 2 small cekur (aromatic ginger), 1 cm galangal and lime zest from ½ lime
- 2 tbs cooking oil
- 2 tbs tamarind juice from 1 teaspoon of tamarind
- 1 tsp salt
- 1 tsp sugar



Method:

1. Prepare the chicken first. Remove all the skin and fat. Wash clean and rinse. Cut into 12-14 pieces. Fry/roast with very little oil until half cooked or just to lock in the juices. Set aside.
2. In the meantime, grind the dried chilli, lemon grass, turmeric, ginger, garlic, onion, cekur, galangal, coriander, cumin and lime zest till fine.
3. Heat 2 tbs of cooking oil in the wok. Fry the ground ingredients until the oil rises and there is an aromatic smell. Add in tamarind juice, salt and sugar. Add ½ cup water and allow it to boil. Add all the fried/grilled chicken pieces. If it is still dry, add more water. Carefully stir until the ingredients are equally distributed. Mix well. Once the chicken is done and the gravy is slightly thick, switch off the flame.
4. Excellent when served with white rice or crispy French loaf.

Note:

You can also use fish instead of chicken. Most suitable fish to be used is tuna, pomfret, mackerel or your favourite fish. If you are using tuna, cut it into 1 cm thick pieces. If you are using mackerel, do not cut it into pieces. Fry the fish until it is semi-cooked with a little oil to lock in the juices. Then continue cooking as mentioned in the method above.