

Fried Prawns with Love

By Kak Liza

Ingredients

500g Medium prawns (slit at the back and marinated with garlic for 30 mins)
4 cloves Garlic
3 tbsp Buttercup
½ inch Ginger (sliced thin)
2 bulbs Onions (cut into rings)
4 tbsp Calamansi juice
3 Lemongras (sliced thin)
2 Tomatoes (diced)
2 Red chillies (sliced diagonally)
3 Bird's eye chillies (sliced thin)
Salt
Sugar
Flavour enhancer (optional)

Directions

1. Heat Buttercup in a pan and sauté the ginger until its aroma rises.
2. Put in the prawns, tomatoes, red chillies, bird's eye chillies, onions, lemongrass, salt, sugar and flavour enhancer.
3. Finally, add in calamansi juice.
4. Once all flavours have combined, it's ready to be served.

Udang Goreng Kasih

Oleh Kak Liza

Bahan-bahan

500g	Udang sederhana besar (dibelah belakang dan diperap dengan bawang putih selama 30 minit)
4 ulas	Bawang putih
3 sudu besar	Buttercup
½ inci	Halia (dihiris halus)
2 biji	Bawang besar (dipotong bulat)
4 sudu besar	Air perahan limau kasturi
3 batang	Serai (dihiris halus)
2 biji	Tomato (dipotong dadu)
2 biji	Cili merah (dipotong serong)
3 biji	Cili api (dihiris halus)
Garam	
Gula	
Serbuk perasa (jika suka)	

Cara-cara

1. Panaskan Buttercup di dalam kualiti dan tumis halia sehingga baunya naik.
2. Masukkan udang, tomato, cili merah, cili api, bawang, serai, garam, gula dan serbuk perasa.
3. Akhir sekali, masukkan air limau kasturi.
4. Apabila rasa telah sebatu, boleh angkat dan hidangkan.