

Gado Gado (Vegetable Salad with Peanut Sauce) - Asia

Ingredients:

2 oz Bean Sprouts, tailed
5 oz Spinach leaves
6 oz Squash, seeded, sliced and boiled
1 sliced Carrot, blanched for 3 minutes
1 - 3x3 piece of Bean Curd, fried and sliced
1 - 3x3 piece Fermented Soy Bean, fried and sliced
3 hard boiled Eggs, sliced
2t Shallots, fried
Prawn crackers

Peanut Sauce:

6 oz smooth peanut butter or fresh peanuts that have been roasted, skins removed & ground)
1/8 t Sambal (Oriental Hot Sauce)
1/2 T brown sugar
1/2 C Water and 1/2 C Coconut Milk

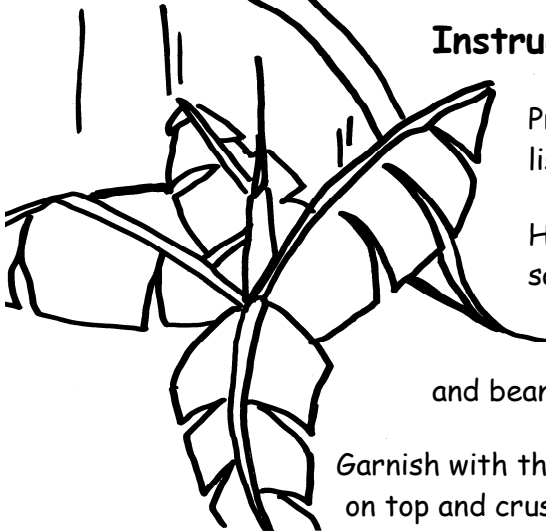
Instructions:

Pre-boil and fry vegetables as described in the ingredient list.

Heat wok or 1-2 quart pan for 2 minutes then add peanut sauce ingredients, bring to a boil for 1 minute.

Allow to cool and pour over vegetables and bean curd which is ready to serve in a bowl.

Garnish with the egg slices and sprinkle fried shallots on top and crush prawn crackers.



Yields 4 servings