



Traditional Sri Lankan Recipes – BY Chef Pablis

6. Chili mixture

Ingredients

Chopped Onion	200 g
Chopped shrimps	100 g
Chili flakes	02 tbsp
Chopped garlic	1 Tsp
Chopped ginger	½ tsp
Sugar	1 Tbsp
Cardamom	3 cloves
Cloves	3 nos
Cinnamon	½ inch
Pandan leaf	½ inch
Curry Leaf	1 tbsp
Oil	200 ml
Salt	1 tsp

Method

1. Pre-heat a pan add oil, sauté chopped prawns, onion, curry leaf, pandan leaf, cinnamon, cardamom and cloves until golden brown.
2. Add garlic, ginger, chili flake, sugar and salt and stir fry under low fire. Set aside until cold
3. Bottle the above mixture and store under room temperature.

Note: This could be used for any meat, fish, prawns, cuttle fish and vegetable stir fries.