



*This vegetable salad with peanut dressing is popular throughout Indonesia. From street vendors' carts to five star hotels, everyone serves some version of this salad.*

*If you want to bring something different for a summer potluck, this could be your dish.*

Yield: 4 servings

### **Vegetables**

2 tablespoons peanut oil  
2 carrots, julienned  
2 potato, julienned  
8 ounces green beans, trimmed  
8 ounces Chinese cabbage, shredded  
8 ounces fresh bean sprouts  
1/2 cucumber, cut into batons

### **Peanut Sauce**

2 ounces peanut oil  
4 ounces raw peanuts

4 red chilies, seeded and finely chopped  
2 cloves garlic, minced  
4 shallots, chopped fine  
4 ounces water  
2 tablespoons brown sugar  
Lemon juice  
Loshier salt, to taste  
8 ounces coconut milk

### **Garnish**

2 eggs, hard-boiled and sliced  
Cucumber slices

### Prepare the Vegetables

- Cut up the vegetables and reserve. Do NOT mix the vegetables together after they are cut up because different vegetables are added to the pot at different times to accommodate their different cooking times.
- Heat peanut oil in a pan or wok large enough to accommodate all the vegetables and still allow you to stir them around.
- Add carrots and potatoes and stir fry for 2 minutes.
- Add green beans and cabbage and stir fry for 3 more minutes.
- Add bean sprouts and cucumber and stir fry for 2 more minutes.
- Remove vegetables from pan and chill.

### Make the Peanut sauce

- Heat peanut oil in a pan. Stir fry peanuts in oil for 2-3 minutes. Remove peanuts with a slotted spoon and drain on paper towels then grind peanuts to a powder in a food processor. Set ground peanuts aside.
- Grind shallots, garlic, and chilies into a paste in food processor.
- Reheat peanut oil and add garlic paste and fry 2 min. Add water carefully (watch out for spattering oil) and bring to a boil.
- Add peanuts, brown sugar, lemon juice, and salt. Heat until thickened. Stir in coconut milk and remove from heat and allow to cool.

Garnish vegetables with egg and cucumber slices; serve sauce on the side

