**Recipe of Sambal**

Sambal is a sauce or condiment typically made from chili peppers and combined with secondary ingredients such as shrimp paste, garlic, ginger, scallion, sugar, and vinegar. Tamarind can also be seen commonly added to sambal to make variations on the condiment. Nowadays, there are many types of sambal that has been served with such as meat, chicken, durian and many more.

Hence, in this recipe, we will provide some type of sambal that has caught many eyes in this generation

1. **SAMBAL DENDENG KA**

**Ingredients:**

* 500g beef (thinly sliced)
* 3 tbsp sweet soy sauce
* 3 lemongrass stalks (crushed)
* 1 thumb-sized ginger (grated)
* 3 shallots (sliced)
* 3 cloves of garlic (minced)
* 5 dried chilies (soaked and blended)
* 2 tbsp tamarind water
* 2 kaffir lime leaves
* Salt, sugar, and seasoning powder to taste

**Directions:**

1. **Boil the Beef:**
   * Boil the beef in water with a pinch of salt until tender (about 30–45 minutes). Save the boiling water.
2. **Prepare the Meat:**
   * Once cooked, pound the beef lightly to shred it a bit. Coat the beef with 2 tablespoons of sweet soy sauce.
3. **Fry the Beef:**
   * Briefly fry the beef in a pan until caramelized. Set aside.
4. **Make the Sambal:**
   * Blend the soaked dried chilies with a little water.
   * Sauté lemongrass, ginger, shallots, and garlic until fragrant.
   * Add the blended chili, 1 cup of the beef boiling water, and simmer until the oil separates.
5. **Season and Combine:**
   * Add 1 tablespoon of sweet soy sauce, tamarind water, kaffir lime leaves, salt, sugar, and seasoning powder. Mix well.
   * Stir in the fried beef and cook until the sambal coats the meat.
6. **Ready to Serve:**
   * Serve the Daging Dendeng with hot rice. Enjoy!
7. **SAMBAL TUMIS**

**Ingredients:**

* 15 dried chilies (soaked and seeds removed)
* 1 medium red onion (chopped)
* 2 cloves garlic
* 2 tbsp dried anchovies (ikan bilis), cleaned
* 1/2 cup vegetable oil
* 1 tbsp palm sugar (or brown sugar)
* 1 tbsp tamarind water
* Salt to taste

**Directions:**

1. **Prepare the Ingredients:**

* Soak the dried chilies in hot water until soft (about 5 minutes), then blend them into a paste.
* Blend the onion and garlic into a smooth paste.
* Lightly grind the cleaned ikan bilis (optional).

1. **Cook the Onion Paste:**

* Heat the oil in a pan over medium heat.
* Sauté the onion and garlic paste until fragrant and soft (about 10 minutes).

1. **Add the Anchovies:**

* Stir in the ikan bilis and cook until lightly browned.

1. **Add the Chili Paste:**

* Add the blended chili paste to the pan and cook, stirring occasionally, until the oil separates and the paste darkens (about 15–20 minutes).

1. **Season the Sambal:**

* Add palm sugar, tamarind water, and salt to taste.
* Stir well and cook for another 5 minutes until the sambal thickens.

1. **Serve:**

* Serve as a condiment with rice, noodles, or your favourite dish

All in all, sambal is produced in both traditional and modern ways. Traditional sambal is made for direct consumption, while modern sambal is packaged commercially and has a long shelf life

Also, the type and concentration of terasi determines the umami, salty, and bittertaste of sambal-terasi. The rebon and fishy notes are also influenced by the concentration of terasi