

GADO GADO SALAD

Matrix Code CB204 for StartOver.xyz (revised 9 December 2018 by Clinton Callahan)

Serves 6

INTRODUCTION: It does not take long during a journey through Indonesia to realize that each time you order Gado Gado salad you are served a different dish. Each mamma and therefore each restaurant has its own recipe. This means you get to create your own village's style of Gado Gado to serve to your guests! Obtaining the Tempeh, Tofu, palm hearts, Krupuk (crunchy cassava root crackers), fresh bean sprouts, Jasmin rice, and so on may require a trip to your local Asian foods store!

SALAD INGREDIENTS: prepare a selection of the following

- 3 hardboiled eggs, peeled and sliced into quarters
- 3 red potatoes, boiled, not peeled, cut into wedges
- 3/4 cup iceberg lettuce, chopped, raw
- 1/2 cucumber sliced into sticks
- 1/2 cup fresh mung bean sprouts
- 1 can of palm hearts, drained
- 1 can of baby corn, drained
- 1 can of sliced water chestnuts
- 3/4 cup cabbage, shredded, blanched
- 3/4 cup green beans, sliced, blanched
- 3/4 cup carrots sticks, blanched
- 500 grams hard Tofu sliced and sautéed in coconut oil with soy sauce
- 500 grams Tempeh sliced and sautéed in coconut oil with salt



PEANUT DRESSING: (or use prepared powder for gado gado sauce)

- 1 1/2 to 2 cups coconut milk (depending on whether you want a thicker or thinner sauce)
- 1 cup chunky natural peanut butter (only ingredients: peanuts, salt)
- 2 teaspoon red Thai curry paste or chile paste (or Tabasco sauce)
- 2 Tablespoons brown sugar
- 2 tablespoons lime juice
- 2 tablespoons soy sauce

In a small saucepan, bring the coconut milk to a boil. Stir in the remaining ingredients and simmer for 5 minutes, until the peanut butter has melted and the mixture is thickened.

PREPARATION:

Wash all the vegetables. Ideally, with the exception of the eggs and cucumber, all of the salad ingredients should be blanched or boiled in a large pot of boiling water. To blanch: plunge the vegetable briefly in the boiling water, then plunge into cold water. This leaves the vegetables nicely crisp and neither too firm or limp.

Arrange the vegetables on a serving platter, starting on the outside of the platter and work inwards, arranging the vegetables in a colorful pattern. Top with the chopped eggs. Or set out ingredients as a salad bar and let each person create their own Gado Gado Salad.

Serve with steamed white Jasmin rice and fresh large deep fried krupuk.