sapi tong

Akha Chili Dip

- 2 cloves of garlic
- 2 shallots (boiled until soft)
- 2 chilis (boiled until soft)
- 2 small tomatoes (boiled until soft)
- ½ tsp salt
- 1/4 tsp seasoning powder
- 1 tbsp chopped coriander
- 1 tbsp chopped green onion
- 1 tbsp chopped peanuts

Put garlic in the mortar and crush with pestle. Add shallots and chili, then add tomotoes. Add salt, seasoning powder, then coriander, green onion and peanuts until well mixed.

Serve with boiled or fresh vegetables like cabbage, green beans and cucumber.

