**SAMBAL RUJAK**

**Rujak (Indonesian Fruit Salad) Ingredients**

**Fresh Fruits and Vegetables.**

* ½ pineapple fruit (nenas)
* 1 unripe or green mango (mangga muda)
* 2 small cucumbers (timun)
* 2 green apples
* ½ small papaya (pepaya muda)
* 2 oranges, 1 grapefruit or half pomelo

 all peeled, deseeded and sliced.

**FOR THE SAMBAL RUJAK (RUJAK SAUCE)**

* **1/4 cup Coconut Palm Sugar.**Or use brown sugar.
* **1/2 cup Water.**
* **2 Tbsp Tamarind Juice.** Or use lime juice.
* **1 Tbsp Belacan.**Dried shrimp paste, dry roasted (or use fish sauce)
* **1 tsp Bird’s Eye Peppers.** Dried chilli flakes or ½ fresh chilli sliced.
* **¼ tsp Salt.**

**How To Make Rujak:**

**The Fruit.** Add the fruit to a large bowl.

**Make the Sambal Rujak (Rujak Sauce).** Add the sugar and ½ cup water to a saucepan. Bring to a boil, the reduce the heat and simmer for 10 minutes to make a simple syrup. Stir in the remaining ingredients (water, tamarind juice, roasted belacan, whole peppers, salt).

**Boil and Simmer the Sambal Rujak.** Bring the rujak dressing to a boil, then reduce heat and simmer 5 more minutes. Remove from heat and cool.

**Strain the Sambal Rujak.** Strain, the pour over the fruit. Toss the fruit to cover it in the Rujak sauce. Serve!