

Gado Gado

2 servings

1 medium potato, thinly sliced, boiled until soft and cooled
1 cup cabbage, shredded, steamed and cooled
1 cup green beans, trimmed, cut into 1-inch lengths, steamed and cooled
3 T shallots, sliced thin, fried to golden brown
1 t safflower oil
1 carrot, shredded
1 cup sprouts
1 cup cucumber, sliced
1 cup jicama, peeled and cut into strips (optional)
½ cup peanut sauce

Cook potato, rinse to cool and set aside. Slice and fry the shallots in a little oil until golden brown and set aside. Steam the cabbage and green beans. Cool and set aside. Prepare the rest of the vegetables.

Make the peanut sauce (see below).

Assemble the salads in this order: potatoes, cabbage, carrots, sprouts, green beans, cucumber, and jicama. Pour 2-4 tablespoons of peanut sauce (or as much as you desire) over each salad and scatter shallots on top. Extra sauce will keep for several days covered in the refrigerator.

Peanut sauce:

1 cup peanuts, roasted, unsalted
1 T molasses
¼ t chili powder
1-1 ½ cups water

Place peanuts, molasses and chili powder into a food processor. Turn on and slowly pour in the water. Check the consistency at 1 cup. It should be thick, and pour-able, like gravy. If it is too thick, add water a little at a time.