

BLACK EYED BEAN SALAD - MALAYSIA

200 g black-eye beans, soaked overnight & cooked

½ c cucumber, cubed

½ c tomato, cubed

¼ c young ginger, cubed

¼ c grated coconut

1 tsp mustard seeds

1 T oil

½ tsp turmeric powder

1 dry chili, cut into short lengths

1 sprig curry leaves

½ c chopped coriander

salt to taste

lemon to taste

Pop the mustard seed in oil, then add curry leaves and dry chili. Fry until crispy. Stir in beans, add salt to taste and add turmeric powder.

Turn off flame and mix beans with grated coconut. (This is to ensure that the coconut does not cook.)

Dish out and set aside to cool before combining with the rest of the ingredients. Before serving, squeeze in some lemon juice.

Makes about eight 4 oz servings.