

How to Make Coconut Sambol (Sri Lankan Style)

Coconut Sambol is a beloved Sri Lankan side dish that perfectly complements rice, hoppers, string hoppers, or bread.

It's quick and easy to make, and here's how you can prepare it at home.

Ingredients:

- 1 cup freshly grated coconut (or frozen, thawed)
- 1 small red onion, finely chopped
- 2-3 small red chilies (adjust to your spice preference), finely chopped
- 1/2 teaspoon chili powder (optional, for extra heat)
- 1/2 lime or lemon, juiced
- 1 teaspoon Maldive fish flakes (optional, for authentic flavor)
- Salt to taste

Instructions:

1. In a mixing bowl, combine the grated coconut, chopped red onion, red chilies, and chili powder (if using).
2. Add the Maldive fish flakes (optional) for that authentic Sri Lankan touch.
3. Squeeze in the lime or lemon juice and mix well using your hands. This helps to release the flavors and blend them together.
4. Add salt to taste and mix thoroughly.
5. Serve fresh as a side dish with your favorite Sri Lankan meals.

Tips:

- For an authentic experience, use a mortar and pestle instead of a mixing bowl to grind the

ingredients together.

- If fresh coconut is unavailable, desiccated coconut soaked in warm water can be used as a substitute.

Enjoy your homemade Coconut Sambol, bursting with the authentic flavors of Sri Lanka!