

**Indonesian vegetable salads**
*By Cooking with Keasberry*

SALAD	Gado Gado	Lotek	Pecel	Karedok (lotek atah)	Ketoprak
ORIGIN	Jakarta	Sundanese / West Java	East Java	Sundanese / West Java	Jakarta
<b>INGREDIENTS</b>					
White cabbage	*	*	*	*	
String beans (kacang panjang)	*	*	*	*	
Cucumber	*	*		*	
Spinach / water spinach (kangkung)	*	*	*		
Bean Sprouts	*	*	*	*	*
Chayote squash (labu siam)	*	*			
Young jackfruit		*			
Bitter melon (pare)	*				
Green Egg Plant (terong)				*	
Cassava leaves (daun ubi)			•		
Papaya leaves (daun papaya)			•		
Thai Basil (daun kemangi)				*	
Cauliflower (optional)	*				
Carrot (optional)	*				
Potatoes, boiled	*	*			
Thin rice noodle (mihun)	*				*
Egg, hard boiled	*				*
Tofu, deep fried	*	*		*	*
Tempeh, deep fried	*	*		*	*
Lontong (optional)	*	*			*
Steamed rice (optional)	*		*	*	
<b>SAUCE</b>					
Peanuts, ground fried/roasted	*	*	*	*	*
Garlic	*	*	*		*
Candlenuts (kemiri)			*		
Red chilies		*	*		*
Palm sugar (gula jawa)	*	*	*	*	*
Sweet soy sauce (kecap manis)					*
Kaffir Lime (jeruk purut)	*	*	*	*	
Potato, boiled (optional)		*			
Shrimp paste (terasi)	*	*	*		
Tamarind water (asam)		*	*		
Kencur (galangal)		*	*	*	
Coconut milk (optional)	*		*		
<b>GARNISH</b>					
Shrimp crackers (krupuk)	*			*	
Melindjo nut crackers (emping)	*				
Peanut crackers (rempejek)					
Sago crackers (krupuk aci)		*			
Fried shallots (bawang goreng)	*	*	*	*	*
<b>DIRECTIONS</b>	Blanched vegetables		Cooked vegetables	Raw vegetables	
@2016cookingwithkeasberry	Sauce well coated	Sauce well coated	Sauce well coated	Sauce well coated	Sauce well coated

Disclaimer: this chart highlights the main differences. Recipes differ from community and personal family cooking styles.