

## ***Ikan Água Sal (Fish Soup)***



### **Ingredients**

1. 500 grams fish heads or sardines
2. 10 *bilimbe* (a local fruit) or 100 milliliters tamarind juice
3. 2 Chinese onions, sliced
4. 2 cloves garlic, crushed
5. Salt, to taste
6. Basil leaves, to taste

### **Method**

1. Add bilimbi, onion, garlic, and salt to 2 liters of boiling water.
2. Add fish and basil leaves. Cook together for 2 minutes and serve.