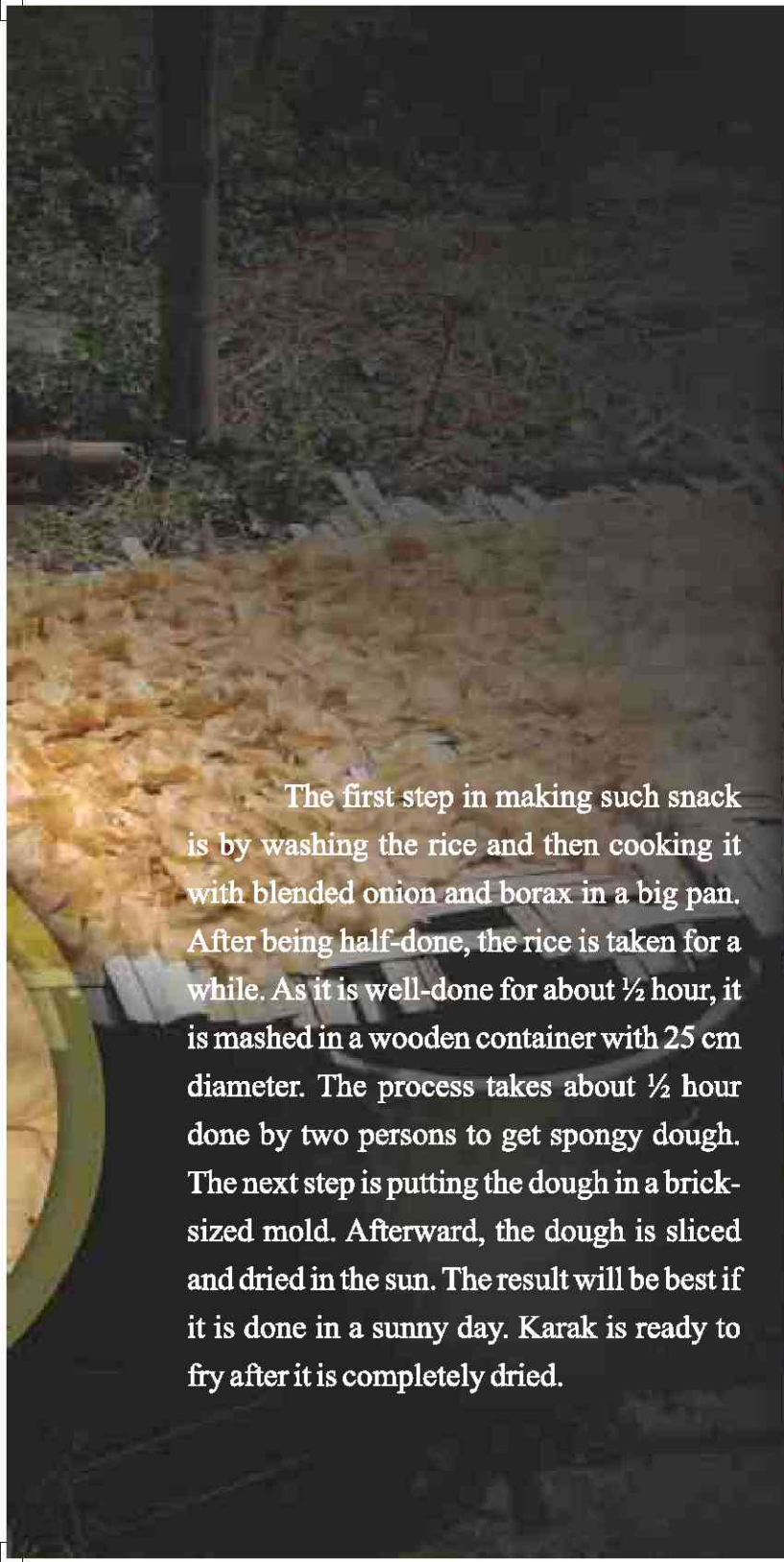


## *Traditional Snack*

### Kerupuk Karak

**P**roduction of traditional food is beneficial for the development of local potentials to support the economic of local community. Karak snack is the traditional food found in Sangiran. The ingredients used are rice, garlic, salt, artificial flavor (monosodium glutamate), and borax.





The first step in making such snack is by washing the rice and then cooking it with blended onion and borax in a big pan. After being half-done, the rice is taken for a while. As it is well-done for about ½ hour, it is mashed in a wooden container with 25 cm diameter. The process takes about ½ hour done by two persons to get spongy dough. The next step is putting the dough in a brick-sized mold. Afterward, the dough is sliced and dried in the sun. The result will be best if it is done in a sunny day. Karak is ready to fry after it is completely dried.

