

Babi Assam Recipe

(Tamarind-Braised Pork Recipe)

Ingredients: 4-5

2½ tablespoons tamarind pulp
425 ml water
5 tablespoons oil
1 tablespoon preserved yellow beans (tau cheo), mashed
650 g (1½ lbs) pork rib-eye, cubed
2 stalks lemon grass, bruised (use only the bottom tender inner part)
3 tablespoons palm sugar
salt to taste
½ ginger bud (bunga kantan), shredded

Spice paste:

10 shallots
4 candlenuts (buah keras)
3 tablespoons chopped galangal
3 cloves garlic
1 thumb-sized piece fresh turmeric
1 tablespoon chopped ginger
2 dried chilies
4 fresh red chilies
1 teaspoon shrimp paste

Method:

Knead tamarind with water until pulp dissolves, then strain and set aside. Grind all spice paste ingredients together until fine. Heat oil in a wok over medium heat and fry paste, stirring occasionally, for 6 to 8 minutes or until paste is fragrant and has reduced in volume by about ⅓. Add yellow beans and fry 1 minute, then add pork, lemongrass, and tamarind liquid and stir well. Simmer for an hour, partially covered, until pork is tender and gravy has thickened. Stir in palm sugar and salt to taste. Garnish with ginger bud and serve hot with rice.

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