

Babi Chin Recipe

(Nyonya Sweet Pork Recipe)

Ingredients: Serves 4-6

2 heaped tablespoons ground coriander
2 tablespoons cold water
4 tablespoons vegetable oil
15 shallots, peeled and finely minced
8 cloves garlic, peeled and finely minced
3 tablespoons preserved yellow beans (tau cheo), mashed
500 g pork shoulder, cut into large chunks
3 tablespoons thick, dark soy sauce
1 teaspoon salt
1½ tablespoons sugar
½ teaspoon ground cinnamon
½ teaspoon ground cloves
1 liter (4 cups) water
150 g bamboo shoots, cut into small pieces
3-4 fresh green chilies

Method:

Mix ground coriander (cilantro) with water to make a wet paste. Heat oil in a wok over medium heat and fry shallots for 3 minutes, stirring constantly, then add garlic and fry for 2 minutes more. Add coriander paste and mashed yellow beans. Stir well for 2 minutes. Add pork, thick soy sauce, salt, sugar, cinnamon, cloves, and water and transfer to a pot. Simmer for 30 minutes. Add bamboo shoots and simmer 10 minutes more, until gravy is thick and aromatic. Break green chilies into rough pieces and mix in, then serve immediately.

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