

Baked Pork Salad Recipe

(Phla Mu Op Recipe)

Ingredients: Serves 4

450g pork
5 lemon grass stems. Use only the bottom white tender part and slice thin
10 thinly sliced shallots
7 kaffir lime leaves, sliced into thin strips
3 tablespoons chopped coriander greens
3 tablespoons thinly sliced scallions
½ cup mint leaves
10 hot chilies
15 cloves garlic
½ teaspoon salt
4 tablespoons lime juice
1 tablespoon whiskey
1 tablespoon ground black pepper
fish sauce
sugar

Method:

Pound the chilies and garlic together with the salt well in a mortar and then add the lime juice and enough sugar and fish sauce to give the dressing a pleasing flavor. Cut the pork into 1-inch pieces, add a little maggi sauce, whiskey, pepper, and sugar. Place in an oven-proof dish and bake at 200°C for 10 minutes. Place the pork on a serving dish, add the prepared lemon grass, shallots, kaffir lime leaves, coriander greens and scallions. Pour on the dressing. Toss well and serve immediately.

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