

Cincalok Fried Pork Recipe

(Heh Ya Kay Recipe)

Ingredients:

2-3 tablespoons oil
20 g (2) shallots, thinly sliced
25 g (2-3 cloves) garlic, thinly sliced
4 tablespoons cincalok (preserved grago shrimps)
300 g pork fillet, thinly sliced
1 tablespoon tamarind juice
1 tablespoon sugar
1 teaspoon salt
1 red chili, seeded and sliced diagonally
1 green chili, seeded and sliced diagonally

Method:

Heat up the oil in a wok over medium heat to fry the shallots until crisp and golden brown. Dish out and set aside. In the remaining oil, fry the garlic slices until fragrant and just lightly browned. Remove half of the garlic and set aside before adding the cincalok. Sauté the cincalok until fragrant before adding the meat. Stir-fry for a few seconds and add the tamarind juice, sugar and salt. Allow to cook for 10-20 minutes. Lastly, add the chilies. Turn off the heat, dish out onto a serving plate and top with the shallot crisps and fried garlic slices.

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