

Curry Spareribs Recipe

Ingredients: Serves 4

1 kilo spareribs
400 g potatoes
2 stems curry leaves
5 shallots, peeled and chopped
3 stems lemon grass (serai), flattened (use only the white bottom tender part)
200 ml thick coconut milk
350 ml water

Curry Ingredients:

5 tablespoons chili paste or chili boh
1 tablespoon bottled curry powder
2 teaspoon package curry powder
2 teaspoons package chili powder

Seasoning:

3 rock sugar
2 teaspoons salt or to taste

Method:

Rinse the spareribs and cut into small sections (about 1½ inch length). Peel the potatoes and cut each into four sections. Heat up 4 tablespoons cooking oil in a preheated wok to fragrant chopped shallots and lemon grass. Add in chili paste and stir-fry for a while. Place in spareribs and the rest of the curry ingredients and keep stirring until well combined and aromatic. Pour in coconut milk and water. Bring to a boil and add in seasoning and simmer over low heat for 30 to 45 minutes (making sure there is still enough water in the wok). Add in curry leaves and potato pieces, stir well. Covered and continue to simmer until the flavor has been absorbed or until the sauce is slightly thick and the spareribs are soft. Remove from heat and serve hot either with bread or steamed white rice.