

Kerabu Bak Phoey Recipe

(Pork Skin Kerabu Recipe)

Ingredients:

300 g pork skin, cleaned
150 g cooked shrimps, shelled and de-veined
60 g (6) shallots, peeled and sliced finely

Dressing:

2 tablespoons sambal belachan (pls refer more Nyonya Recipes)
2 tablespoons toasted grated coconut, kerisik, pounded
2 tablespoons calamansi juice, or to taste
2 tablespoons sugar, or to taste
½ teaspoon salt, or to taste

Method:

Boil pork skin until soft but still firm to the bite, about 20 minutes. Cut the skin into 1cm-wide strips, or finer, as preferred. Combine the dressing ingredients in a mixing bowl and toss together with the rest of the ingredients.

Note: To clean pork skin, wash with salt and water and use a sharp blade to scrape the surface, shaving off any hair. Also slice off any fat that may still be attached to the skin. Best to get the butcher to clean it for you.

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