

## Nam Prik Loong Rue Sauce Recipe

**Ingredients:** Serves 4

1 teaspoon ground dried shrimps  
3 cloves garlic, peeled and chopped  
5-7 small chilies  
1 tablespoon shrimp paste, roasted  
5-6 small baby eggplant  
1-2 teaspoon palm sugar  
1 teaspoon finely chopped pickled garlic  
1-2 teaspoon fish sauce  
1 tablespoon finely shredded green mango  
1 tablespoon chopped sweet chicken or sweet pork (recipe refer below)  
3 tablespoons lime juice  
2 tablespoons deep-fried and flaked catfish  
1 tablespoon crumbled salted egg yolk  
assorted steamed, raw or deep-fried vegetables, to serve

**Method:**

Pound dried shrimps, garlic and chilies together with a pestle and mortar until a fine paste form. Add all remaining ingredients except the last three, and mix well. Spoon sauce into serving bowl and sprinkle with catfish and egg yolk. Serve as a dip with raw or steamed vegetables, or vegetable fritters. To make sweet chicken or pork, marinate skinned, de-boned and sliced meat with black pepper, minced garlic and minced coriander root overnight. Heat a little oil in a pan over medium-high heat and when hot, add meat and stir-fry. When meat is half-cooked, add a little water, fish sauce and palm sugar and fry until cooked through, and sauce clings to meat.

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