

Sambal Babi Recipe

(Spiced Pork Recipe)

Ingredients: Serves 4-5

1½ kg belly pork, skin removed
4 tablespoons vegetable oil
1 teaspoon salt
1 tablespoon sugar
2 tablespoons dark soy sauce
4 lime leaves, shredded (optional)

Spice paste:

6 cloves garlic
200 g large onions or shallots
8 candlenuts
2 stalks lemongrass (use only the bottom white inner tender part)
4 slices of galangal
6-8 dried chilies, soaked until soft
1 tablespoon shrimp paste (belachan)

Method:

Slice belly pork thickly. Blanch slices in a large pot of boiling water for 8 minutes, then drain well and cut into bite-sized chunks. Grind all spice paste ingredients until fine. Heat oil in a wok over medium-low heat and fry the paste until thickened and fragrant, 7 to 8 minutes. Add pork, sugar, salt, and soy sauce, reduce heat to low and fry for 15 minutes, stirring constantly. Add a little water as necessary to prevent pork from scorching. When done, pork should be tender and coated with very thick sauce, until well incorporated. Mix in shredded lime leaves before serving.

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