

## Savory Stir-Fried Pork Recipe

**Ingredients for curry paste:** Serves 4

3 dried chilies  
7 shallots  
2 garlic bulbs  
1 teaspoon galangal  
1 tablespoon chopped lemon grass  
5 peppercorns  
1 teaspoon chopped coriander root  
1 teaspoon grated kaffir lime rind  
1 teaspoon salt  
1 teaspoon shrimp paste  
2 tablespoons ground dried shrimps

**Other ingredients:**

450g pork  
200g yard-long beans  
2 tablespoons cooking oil  
1 tablespoon palm sugar  
2 tablespoons fish sauce

**Method:**

Place the chili paste ingredients in a mortar and pound until thoroughly ground and mixed. Wash the pork, cut into long, thin slices and marinate in 1 tablespoon fish sauce. Wash the beans, cut into 1-inch length, boil until just cooked, and remove from the water. Heat the oil in a wok, fry the pork until done, then remove the pork from the pan and set aside. Put the chili paste in the wok and fry until fragrant, then add the pork, sugar, fish sauce and yard-long beans. Stir-fry until thoroughly mixed, remove from heat and serve.

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