

Stewed Pork Recipe

(Mu Tom Khem Recipe)

Ingredients: Serves 4

600g tenderloin of pork (cut into cubes)
1 teaspoon salt
1 tablespoon peppercorns
1 tablespoon chopped garlic
1 tablespoon chopped fresh coriander root
1 tablespoon brandy
3 tablespoons fish sauce (nam pla)
2 tablespoons dark soy sauce
1 tablespoon palm sugar
2 cups water (or chicken broth)
4 shelled hard-boiled eggs

Method:

Into a blender put the peppercorns, coriander root, garlic, dark soy sauce, fish sauce, salt, palm sugar, brandy and 1 cup of water and blend well. Marinate the pork in this mixture for at least an hour. Heat oil in a wok over high heat and stir-fry the pork with the marinade. Then, add 1 cup of water and the eggs, lower the heat, and simmer for 1½ hours or until the meat is tender.

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