

Boiled Fresh Ham with Five Spices Recipe

(Kha Mu Tom Phalo Recipe)

Ingredients: Serves 4

600g fresh ham
10 cloves garlic
3 coriander roots
½ teaspoon five spice powder
20 peppercorns
1 teaspoon dark soy sauce
2 tablespoons chili sauce
2 tablespoons light soy sauce

Ingredients for sauce:

2 yellow chilies
1 coriander root
10 cloves garlic
½ teaspoon salt
2 tablespoons vinegar

Method:

To prepare the sauce, place the chilies, coriander root, garlic and salt in a mortar and break up with the pestle. Mix in the vinegar and transfer to a small bowl. Place the fresh ham and rest of the ingredients in a pressure cooker and add enough water to nearly cover the ham (about 2 cups). Cover and cook about 20 minutes over medium heat. After removing the pressure cooker from the heat, allow it to cool (at least 10 minutes) before opening. Remove the bone from the ham, place the meat and the liquid in a serving dish and sprinkle with chopped coriander greens. Serve with the sauce.

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