

Pork and Tomato Chili Dip Recipe

(Nam Phrik Ong recipe)

Ingredients: Serves 4

5 dried chilies, soaked
1 tablespoon finely sliced galangal
3 tablespoons chopped onion
5 cloves garlic (whole)
1 teaspoon salt
1 teaspoon shrimp paste (belachan)
3 tablespoons chopped pork
1 cup cherry tomatoes
3 cloves garlic, chopped
1 coriander plant
2 tablespoons cooking oil
½ cup water

Fresh vegetables:

cucumber, yard-long beans, winged beans

Boiled vegetables:

yard-long beans, eggplant, pumpkin vine tips, swamp cabbage, banana blossom

Method:

Pound the chilies, salt and galangal well in a mortar. Add the onion, shrimp paste, and the five garlic cloves and pound to mix thoroughly. Add the pork and continue pounding to mix. Finally, add the tomatoes and pound to mix well. Heat the oil in a wok. When it is hot, add the chopped garlic. When the garlic is fragrant, add the pork and tomato chili paste and continue frying over low heat stirring until the ingredients take on a gloss; then, add the water. Continue cooking with regular stirring until much of the water evaporates and the mixture becomes fairly thick. Then, transfer to a bowl, sprinkle with chopped coriander, and serve with fresh vegetables, boiled-vegetables or both.

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