

tamarind pork

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This is my favourite pork dish, robust in flavour and the meat melts in the mouth. My mother usually cooks a large pot of this in the hope that it could be eaten over a few days, as the repeated reheating improves the flavour. In our house, it rarely lasts more than two servings!

ingredients

50g tamarind paste
250ml boiling hot water
2 large onions, roughly chopped
4 garlic cloves, crushed
1 teaspoon crushed dried chillies
8 tablespoon groundnut oil
¼ teaspoon ground turmeric
1 teaspoon shrimp paste
700g pork, cut into 2.5cm cubes

method

Prepare the tamarind by adding the hot water to the paste and use a fork to extract the juice, if necessary strain through a sieve to remove any pulp or stones.

Pound the onion, garlic and dried chilli in a pestle & mortar or chop everything very finely. Heat the oil in a saucepan and add the onion mixture. Cook on moderate heat for 20-30 mins until the onions have caramelised and turned reddish brown. Add the turmeric and shrimp paste, use a wooden spoon to break up the shrimp paste and incorporate into the onion mixture.

Add the pork pieces and cook over moderate heat until any liquid that has come out of the pork has evaporated. Keep stirring to avoid burning the onion mixture. Add the tamarind liquid and bring to a boil. Reduce the heat and simmer with the lid off for 20-30 mins or until the liquid has reduced and the oil has returned.

Reduce the heat to low and pop the lid on and simmer very gently for further 30-45 mins until the pork is really tender and falls part easily. Check for seasoning, it should be salty, sour and sweet.

Serves: 4

Cooking time: 1hr 45 mins

tip

The pork tastes even better the following day when it is reheated. I recommend making this a day beforehand to allow the pork to absorb all the flavours and become really tender. It's really worth the wait!

eat with

Stir fried shrimp & chayote ... p 43
Cauliflower with coriander ... p 59
Stir fried & steamed seasonal vegetables ... p 58

