

MALACCAN DEVIL CURRY

Ingredients:

1 ½ lb pork
2 tablespoons white vinegar
1 tablespoon dark soya sauce
3 small onions
3 cloves garlic, crushed
1 ½ inch fresh ginger, sliced
8 – 10 dried chillies, chopped
1 heaped teaspoon mustard seeds, lightly crushed
¾ teaspoon turmeric powder
Dash of fish sauce
Squeeze of lemon juice
2 cups chicken stock
Salt
Fresh ground black pepper

Method:

Slice pork into 2-inch pieces and sprinkle with vinegar and soya sauce. Leave to marinate for 30 minutes.

Peel and chop the onions. Heat oil in a large saucepan and gently fry the onions with crushed garlic for 2 minutes. Add sliced ginger, chillies and mustard seeds. Stir on moderate heat for three minutes and then add turmeric, fish sauce and lemon juice. Put in the sliced meat and mix well with the seasonings. Turn up the heat to brown meat well.

Pour in stock to cover meat, season with salt and plenty of black pepper. Cover the pan tightly and cook on a low to moderate heat, shaking the pan occasionally to turn the meat, but do not open for first 20 minutes of cooking.

If the liquid dries up too quickly, add some more. You can serve this curry very moist or quite dry if you prefer.