

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Burmese Ginger Curry Pork

Inspired by recipe in "The Curry Book" by Nancie McDermott

Burma is no more, but its cuisine lives on. Here's a nice, zesty example, one that's different enough from that served in neighboring countries to be interesting...

*¼ cup peeled, slivered ginger*  
*1 ½ boneless country-style pork ribs*  
*2 Tbsp red curry paste*  
*¼ cup light brown sugar*  
*2½ cup water*

*2 tsp ground turmeric*  
*1-2 tsp soy sauce*  
*¼ cup thinly sliced shallots*  
*2 Tbsp minced garlic*  
*¼ cup freshly squeezed lime juice*

Place ginger slivers in a bowl with about 3 Tbsp warm water and set aside. Cut pork into 1-inch chunks. Combine pork, curry paste and sugar in a Dutch oven. Stir to combine curry and sugar and coat the pork pieces. Place the pot over medium heat and cook for 15 minutes, stirring occasionally, until the pork browns slightly and renders some of its fat.

Stir together water, turmeric and soy and pour over the pork. Bring to a boil and then simmer, uncovered, until the pork is tender and the sauce has thickened, 45 to 60 minutes. Add ginger with its soaking liquid, and also shallots, garlic and lime juice. Cook for 5 more minutes. Taste, and adjust saltiness with soy or salt, or sweet with more sugar. Serve immediately.

Note that the garlic and shallots go in last, not first. Definitely different! The pork should be very tender, and the sweet-salt-acid flavors should be well balanced. This curry dish reheats easily and well. Rice goes nicely with it, but cooked noodles work too...

Yield: Six servings

Preparation time: 20 minutes

Cooking time: 1 hour 15 minutes

