

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Nam Prik Ong (Thai Dip)

As found in "The Original Thai Cookbook" by Jennifer Brennan

This is an interesting dish, and I'm not sure we have a true equivalent in U.S. cooking. You can even use it like spaghetti sauce! Serve with chips at parties.

- 2 Tbsp light olive oil*
- 2 tsp minced garlic*
- 2 shallots, peeled, minced*
- 1 tsp shrimp paste (Kapee)*
- 1 Tbsp prepared chile paste (Tadang, Sambal Oelek)*
- ¾ lb lean ground pork*
- 1 can (15 oz) whole, peeled tomatoes*
- salt, to taste*

Heat oil in a wok or large frying pan and sauté garlic and shallots until lightly browned. Add both pastes and the pork. Stir-fry until pork browns and the odor of the mix becomes less piquant.

Break open the tomatoes with a spoon, drain the tomatoes (save the liquid) and pulse them in a blender for a few seconds to purée. Stir tomatoes into pork mix in the wok. Season and cover; bring to a boil, then uncover and cook for 5-10 minutes, until sauce thickens. If sauce gets too dry, add a bit of the reserved tomato liquid.

Yield: About eight servings
Preparation time: 10 minutes
Cooking time: 20 minutes

