



Chiang Mai Pork & Ginger Curry

Made with Life's Good Chiang Mai Paste

- 3 tbsp peanut oil for frying
- 2 cloves garlic finely sliced
- 1 medium red onion or 4 red eshalots finely sliced
- 2 – 3 tbsp Life's Good Chiang Mai Paste
- 400 g - 500 g diced pork
- 5 cm fresh ginger finely julienned
- 2 cups water
- 1 tbsp Tamarind Puree (lime juice can be substituted)
- 4 – 5 tbsp Peanuts
- 2 tbsp fish sauce
- 2 tbsp palm sugar

Heat oil in heavy based pan. Fry garlic and onion until softened. Add paste and fry until fragrant before adding pork. Stir until pork is coated in paste.

Add ginger, water and tamarind. Simmer until pork is tender – this dish improves the longer it gently simmers so optimally leave it simmering very gently for 1 to 1.5 hours. Add peanuts and fish sauce and palm sugar prior to serving. Serve on a bed of jasmine rice.

Enjoy!

