

Malaysian-Inspired Pork Stew with Traditional Garnishes

Adapted a little from *The Essential New York Times Cookbook* (Hesser), but it's originally from Chris Schlesinger and John Willoughby



Servings: 6

The original recipe called for pork shoulder or Boston butt. I used country style ribs because that's what I had on hand. The green beans are my addition, although they were suggested as an accompaniment to the meal, so I decided to just add them into the stew itself. I served this with rice (but a very small amount). I served it more as a soup than a plated main dish. It's certainly up to you. I liked the gravy - it was slightly thickened - if you want it more thick, simmer the mixture longer before adding in the green beans.

- 2 tablespoons curry powder
- 2 tablespoons ground cumin
- 1 tablespoon paprika
- 1 tablespoon cayenne pepper, or to taste
- 2 pounds pork country-style ribs, boneless, cut into 1-inch cubes, trimmed of excess fat
- Salt and freshly ground black pepper
- 5 tablespoon olive oil
- 2 whole red onions, thinly sliced [I used yellow]
- 3 tablespoons minced fresh ginger
- 3 tablespoons minced garlic
- 3 plum tomatoes, cored and cut into small dice
- 1/4 cup soy sauce
- 1 1/4 cups light coconut milk, [original used full-fat coconut milk]
- 1 cup dry white wine
- 2 cups green beans, chopped in 1-inch pieces [optional]

GARNISHES:

- 1/4 cup basil, roughly chopped
- 1/4 cup cilantro, chopped
- 1/4 cup fresh mint, minced
- 1/3 cup peanuts, roasted, chopped
- 2 tablespoons fresh lime juice
- Dashes of Tabasco sauce to taste
- Cooked rice to accompany the stew

1. Combine the curry powder, cumin, paprika, and cayenne in a large bowl. Dry the pork cubes with paper towels, sprinkle with salt and pepper, and toss with the spice mix to coat.
2. Heat 3 tablespoons oil in a 5-inch-deep Dutch oven or other heavy pot over medium-high heat until hot but not smoking. Add the pork and brown well on all sides, about 10 minutes. Transfer to a platter, and discard the oil in the pot.
3. Add the remaining 2 tablespoons oil to the pot and heat over medium-high heat. Add the onions and sauté, until golden brown, 11 to 13 minutes. When you're browning the pork and onions, make sure you scrape up the pan drippings so they don't burn. Add the ginger, garlic and tomatoes and sauté for 2 minutes more. Return the meat to the pot, add the soy sauce, coconut milk, and wine, and bring to a simmer. Skim any film off the surface, then cover, reduce the heat to low, and cook gently until the meat is very tender, 1 to 1-1/2 hours. [I used a pressure cooker for 9 minutes.] Taste for seasonings, then add green beans and simmer on the stove top for 3-6 minutes until the green beans are JUST cooked through.
4. Combine the basil, mint, cilantro, peanuts, lime, Tabasco (if desired), and brown sugar in a small bowl and mix well. Place a generous helping of stew in each bowl, top with a couple tablespoons of garnish, and serve accompanied by rice. Alternately you can scoop rice into the center of a soup bowl, then gently spoon the stew around the mound and garnish it all.

Per Serving (excluding unknown items): 536 Calories; 38g Fat (65.4% calories from fat); 24g Protein; 21g Carbohydrate; 6g Dietary Fiber; 71mg Cholesterol; 779mg Sodium. Exchanges: 1/2 Grain(Starch); 3 Lean Meat; 2 Vegetable; 0 Fruit; 5 Fat.

Carolyn T's Blog - Tasting Spoons
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