

# Assam Pork Ribs

Recipe by DJ Kemin (FM 100.3)

## Ingredients:

pork ribs	1 kg (cut)
red chilli	6 (cut into half)
green chilli	6 (cut into half)
bean paste	2 tbsp
pure groundnut oil	4 tbsp
water	300 ml

## Chilli mixture: (grind into paste)

shallot – 120 g, garlic – 20 g, buah keluak – 6 pcs, lemon grass – 2 stalks, belacan – 1 small pc, chilli paste – 3 tbsp

## Seasoning:

granulated sugar – 3 tbsp  
assam paste 100 g mixed with water 100 ml, sieved and set aside

## Method:

1. Rinse the pork ribs, pat dry and set aside.
2. Fry the chilli mixture with pure groundnut oil, add in bean paste and fry until its aromatic.
3. Add in pork ribs and chilli; add in assam liquid and water.
4. Simmer till the pork ribs are soft; add seasoning and cook for another 5 minutes.



# 亚叁排骨

## 材料:

去排骨	1公斤(斩块)
红辣椒	6条(切半)
青辣椒	6条(切半)
豆酱	2汤匙
鸡标100% 纯正花生油	4汤匙
清水	300毫升

## 做法:

1. 将排骨洗净，沥干水份。
2. 镬烧热，用鸡标100% 纯正花生油炒香辣椒料，加入豆酱炒香。
3. 加入排骨，辣椒炒匀；加亚叁水及清水。
4. 焖至排骨软，加入调味料煮5分钟即可。

## 辣椒料: 一起磨幼

小葱头 – 120克，蒜头 – 20克，芭加力 – 6个，香茅 – 2条，芭拉煎 – 1小块，辣椒膏 – 3汤匙。

## 调味:

太古天然甘香砂糖 – 3汤匙  
亚叁膏100克加入清水100毫升，拌匀过滤。