

## **Sweet and Sour Pork Curry**

Hung Trouek

Serves 10

This pork dish combines the best features of a soup, but is so full of meat, it might be considered a stew. Because this feeds so many and is such a beloved dish, Bora Chu remembers that in the old days, the women (men never did the cooking) made pots of it, and left it out at room temperature, and would reheat it just before serving time. She notes that women would add little china or pottery cups to the cook pot to help tenderize the meat, something that modern cooks don't know about.

Serve this with steamed rice or cooked sticky rice. You may use only cubed pork meat rather than a combination of boneless meat and bone-in meat, but if so, cook it for only 1 ½ hours. You may use 3 pounds bamboo shoots or ½ pound raw peanuts with the pork; the bamboo shoots need to be cooked with the pork for the entire time. Using coconut soda, an Asian soft drink, helps to tenderize the meat and give it a sweetish flavor.

¼ cup vegetable oil  
2 pounds pork hock or leg, bone in  
3 pounds cubed pork, skin on  
4 cups coconut soda or 6 cups water  
½ cup sweet soy sauce or mushroom soy sauce, or to taste  
½ cup palm sugar, or to taste  
1 dozen hard-boiled eggs, shells on  
3 pounds bamboo shoots or ½ pound raw peanuts  
1 pound shiitake mushrooms, sliced

Heat the vegetable oil in a large wok or stockpot over medium-high heat, and fry the meat, stirring, for about 20 minutes, or until exterior is browned and crisped.

Add the coconut soda or water, and continue cooking over medium-high heat. Continue cooking for another 20 minutes. Skim off fat periodically.

Add the eggs, bamboo shoots, peanuts if using, and shiitake mushrooms. Reduce heat to medium, and cook until pork is tender.