

Dean Edwards Thai Pork Meatball Curry

I recently bought Dean Edwards Mincepiration and picked this curry as the first recipe to cook from it. It's a guaranteed hit, I thoroughly enjoyed it, you can serve it with rice, jacket or mashed potatoes. I made plenty of it and froze it so I could have it again. As with all my recipes all the weights and measurements in this recipe are to taste, feel free to add or take away 😊



Ingredients

For the Thai Paste

- 1 Onion
- 4 Garlic Cloves
- 2 Tsp Crushed Ginger or (1 Thumb Sized Piece of Fresh Root Ginger)
- 1 Medium Chilli Deseeded
- 1 Tbs Olive Oil

For the Meat Balls

- 500g of Pork Mince
- 1 Tsp Ground Corriander

Also Needed

- Sauce Pan
- Frying Pan/Wok
- Measuring Spoons

- Salt and Pepper

For the Sauce

- Olive Oil
- 1 Onion
- 1 Stick of Lemon Grass
- 1 x 400g Tin Coconut Milk
- 150ml Chicken Stock (1 Stock Cube in 150ml water)
- 1 Tbs Fish Sauce
- 1 Tbs Sugar
- 1 Lime
- Parsley For Garnish
- Salt and Pepper

- Knife
- Chopping Board
- Wooden Spoon






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- Large Bowl for Mixing

Method:

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| 1 | Peel the onion and garlic, deseed the chilli and place them along with the rest of the Thai Paste ingredients in a food processor and blitz. |  |
| 2 | Process until it becomes a paste, the colour and the consistency will depend on how much of the ingredients you use and how much you blitz them. |  |
| 3 | Place the minced pork, ground coriander and salt and pepper in a large bowl. With your hands mix thoroughly till all the ingredients are combined. |  |
| 4 | Take the mixture and shape into balls, the recipe suggests golf balls but I made them slightly larger as I think it worked better. Place on a plate, cover with clingfilm and place in the fridge for 30 minutes. |  |
| 5 | Heat some oil in a frying pan and fry the balls until they are golden brown, place on kitchen paper to drain the fat away and then cover with foil and set aside. |  |

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| 6 | Fry the sliced onions until softened then add the Thai Curry Paste and the Lemon Grass (bruise the Lemon Grass before adding it) and cook for a few minutes. |  |
| 7 | Add the coconut milk, stock and fish sauce and bring to a gentle simmer. |  |
| 8 | Add the meatballs back to the sauce and cook for a further fifteen minutes (the image on the left has peppers in, this from the first time I tried making this dish). |  |
| 9 | Add a squeeze of lime and sugar, taste and add more of either if required to get a good balance of flavours. Sprinkle in the parsley and stir through. | |
| 10 | Serve with boiled rice or mashed potatoes. I had mine with mashed potatoes but my mother had rice | |

