

Babi Ketjap

(Pork stew)

Serves 4-6

Metric

500 gm pork, cut into cubes
Salt
Pepper
3 T oil
1 medium onion, finely chopped
2 cloves of garlic, crushed
1 tsp powdered ginger
½ tsp sambal oelek
5 T ketjap manis
100 cl water

US

500 gm pork, cut into cubes
Salt
Pepper
3 T oil
1 medium onion, finely chopped
2 cloves of garlic, crushed
1 tsp powdered ginger
½ tsp sambal oelek
5 T ketjap manis
100 cl water

1. In a saucepan, heat the oil and sauté the meat on a high heat until browned.
2. Add the onions, garlic, ginger and sambal and sauté for a further 3 minutes.
3. Add the ketjap and water and boil.
4. Turn down the heat, cover and simmer for 45 minutes.
5. Serve hot.