



## **Devil's Curry**

*Serving: Serves four to six*

If you're still staring at a fridge full of leftover meats from the Christmas feast, why not try whipping up this Devil's Curry dish? This is a traditional spicy stew that combines cooked meat with spicy Southeast Asian chillies and ginger in the gravy which Eurasians in Singapore make on Boxing Day.

### **Ingredients**

100g fresh chillies, thinly sliced  
100g big red onions, thinly sliced  
100g ginger, thinly sliced  
6 chilli padis  
5g mustard seed  
2 tablespoons of oil  
5 tablespoons of Aroozoo organic coconut vinegar  
1 tablespoon of East Java & Co sea salt  
1 cup of water  
1 head of cabbage  
2 potatoes, cut into large cubes  
200g pork rib bones  
150g roasted pork  
1 chicken, cut into pieces, marinated with 4 tablespoons of Kwong Woh Hing light soya sauce and 2 tablespoons of Hong Spices kampot pepper for 20 minutes

To grind:

2 large red onions  
50g dried chillies, cut and soaked for 10 minutes  
50g fresh chillies  
10g mustard seed

### **Method**

1. Heat oil.
2. Fry marinated chicken till brown and set aside.
3. Fry pork rib bones and set aside.
4. Add mustard seed and fry.

5. Add ginger, chillies, onion, grinded ingredients and salt and fry for 10 minutes.
6. Add chicken and pork rib bones plus water.
7. Add potatoes, roasted pork and cabbage.
8. Simmer for approximately 40 minutes until chicken are done and pork ribs tender.
9. Add vinegar and mix well.
10. Ready to serve!