



Kao Moo Dang

This traditional Thai pork dish is simple to make yet amazingly delicious and presentable. Serve with jasmine rice and fresh vegetables.

Recipes

- 2 pork tenderloins (about 2 lbs total, cut in half)
- 6 cups cooked jasmine rice (2 cups uncooked)
- 2 Tbsp cooking wine / rice wine
- 2 Tbsp sesame oil
- 1 Tbsp sugar
- 1/2 Tbsp kosher salt
- 1 1/2 Tbsp dark soy sauce
- 2 Tbsp light soy sauce
- 3 Tbsp tomato sauce (or ketchup)
- 1 Tbsp tapioca starch
- 1 cup of water

Steps:

1. Heat a wok or a cast iron pan over medium heat. Add the pork and the marinade, and cook and bring to gentle boil. Cover and simmer, occasionally stirring, for about 5-7 minute. Flip the meat and continue simmering for another 5-7 minutes, until internal temperature of the meat reaches a minimum safe temperature of 145F. Remove the meat from the pan and set aside.
2. To make the sauce, dissolve tapioca starch in 1 cup of water and add to the pan with the marinade leftovers after meat simmering. Bring to boil and simmer until the sauce thickens.
3. To serve, slice the pork about 1/4 inch thick, place on top of rice bed and dress with the sauce. Garnish with slices of cucumber, scallions and fresh coriander leaves.