SINGAPORE / SINGAPORE STREET FOOD

KACANG BOTOL IN SAMBAL, STIR-FRIED WING BEANS

Kacang botol, wing beans, are four-sided green beans with a crunchy bite. Here they are sliced and stir-fried fast with sambal, dried shrimp and crispy pork fat, the way Geylang's supper places serve them.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	20 min	15 min	35 min	Easy	Hot

INGREDIENTS

FOR THE BEANS

- 400 g wing beans (kacang botol), sliced on the diagonal
- 100 g pork back fat, in small cubes
- 2 garlic cloves, sliced
- 1 tbsp fish sauce
- 1 tsp sugar

FOR THE SAMBAL

- 5 large red chillies
- 3 dried red chillies, soaked
- 5 shallots
- 3 garlic cloves
- 1 tbsp dried shrimp, soaked
- 1 tsp toasted shrimp paste (belacan)

METHOD

CRISP THE PORK FAT

1. Put the pork fat in a cold wok with 2 tbsp water. Cook over medium heat for 10 minutes, until the fat runs and the pieces are golden. Lift out the crisp fat and keep 3 tbsp of the oil in the wok.

COOK THE SAMBAL

2. Pound the sambal ingredients to a coarse paste. Fry it in the pork oil over medium heat for 5 to 6 minutes, until dark red and fragrant.

STIR-FRY

3. Turn the heat to high, add the sliced garlic and the wing beans and stir-fry for 2 minutes. Add the fish sauce, sugar and a splash of water and toss for 1 minute more. The beans should stay bright and crunchy.
4. Toss in half the crispy pork fat, scatter the rest on top and serve.

USEFUL SHORTCUTS FOR HOME COOKS

Cut away the stringy edges of older wing beans. Young ones need only the tips off.

Green beans, long beans or asparagus take the same sambal.

For a version without pork, use neutral oil and finish with fried shallots.

On the side of the claypot rice at Hie Ping in Geylang, Will has a plate of kacang botol, wing beans, stir-fried in sambal and chilli with crispy pork fat.The four-sided beans are sliced thin on the diagonal, so they stay bright green and crunchy and catch the sambal in their ruffled edges. The pork fat gives it the crunch.This...