THAILAND / EXTREME FOOD ADVENTURES IN THAILAND

NAM PRIK ONG

Nam prik ong is a Northern Thai relish of pork mince and tomatoes cooked down with a dry-roasted chilli paste and shrimp paste. It is eaten with vegetables, sticky rice and pork crackling.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	25 min	20 min	45 min	Easy	Hot

INGREDIENTS

FOR THE PASTE

- 4 shallots, roughly chopped
- 6 garlic cloves
- 8 dried chillies, dry-roasted and soaked
- 1 tbsp shrimp paste

FOR THE RELISH

- 30 ml neutral oil
- 150 g pork mince
- 250 g cherry tomatoes, quartered
- 1 ripe tomato, finely chopped
- 1 tbsp coriander stems, chopped
- Salt, to taste
- 2 spring onions, sliced
- 1 tbsp chopped coriander leaves

TO SERVE

- Pork crackling
- Sticky rice
- Raw and blanched vegetables

METHOD

MAKE THE PASTE

1. Pound the shallots, garlic and roasted chillies to a rough paste.

COOK THE RELISH

2. Heat the oil in a wok over medium heat. Fry the paste for 3 to 4 minutes until fragrant and the raw smell is gone. Add the shrimp paste and fry for 1 minute.
3. Add the pork mince and break it up. Cook for 3 minutes until no pink remains. Add the coriander stems.
4. Add the tomatoes and a pinch of salt. Cook for 8 to 10 minutes, stirring now and then, until the tomatoes break down and release their juice.

5 Take off the heat and stir in the spring onion and coriander leaves. Taste and add salt if needed.

SERVE

6 Spoon into a small bowl and serve with sticky rice, pork crackling and vegetables.

USEFUL SHORTCUTS FOR HOME COOKS

Cherry tomatoes give the sourness the dish needs. Keep some skin on for texture.

It keeps for 3 days in the fridge and tastes better the next day.

Crackling can be bought from Thai shops. Crisp it for a few minutes in a hot oven.

Will starts in a Chiang Mai local market, a one-stop shop for traditional northern dishes. Many locals do not cook at home, he notes. They buy fresh home-style meals here instead.He then goes to Cotton Farm with Khun Geung, a place for crafts, culture and cooking. He cooks nam prik ong, a northern tomato and pork relish, and asks her...