

Thai Red Curry with Pork (adapted by Chris Leaver from Susan Pearson's Milford Track original)

Serves 4 people

Ingredients

- 1 large chopped onion
- 4 cloves garlic
- 3 tablespoons oil
- 500 gm lean pork mince
- Grated root ginger
- 1 carrot diced
- Kaffir lime leaves
- Fish sauce
- Sweet chilli sauce
- Lemon grass oil
- x1 50g packet Thai red curry spice paste (this amount isn't too spicy)
- 100 gm dehydrated peas
- 100 gm coconut powder
- 400 gm rice
- Fresh coriander

Method

Before the tramp

1. Add about 1 tablespoon of oil to a large frying pan (which has a fitting lid) and brown the onion and garlic.
2. Remove the onion and garlic from pan, and add another 2 tablespoons of oil and brown the pork mince.
3. Add the grated root ginger, the diced carrot, the onions/garlic, the Kaffir lime leaves and just enough water to allow all to cook together about 10 minutes with the lid on.
4. Remove the lid, add the fish sauce and the sweet chilli sauce cook slowly to allow the moisture to evaporate.
5. Remove the kaffir lime leaves dry in food drier or dehydrator overnight.
6. Transfer to a plastic bag add several drops concentrated lemon grass oil directly into meat. Store in a freezer.

On the tramp

1. In camp as early as possible add the dry meat to a large billy, cover with at least an equal amount of cold water (e.g 100 gms of meat = 1 cup of water).

2. Bring the meat to a simmer, remove from heat and wrap in clothing to aid rehydration.
3. Add Thai red curry paste, dried peas and more water (wetter is better).
Cook 8 minutes
4. Cook the rice in a separate billy.
5. Just before serving, mix coconut milk powder into the meat mixture.
6. Serve over the rice and sprinkle over lots of fresh coriander.

Variations

- Substitute cooked dehydrated brown lentils or any type of beans.

Chef's Notes

- Thai red curry spice paste - Asian Home Gourmet or Exotic food brands
- 1kg wet meat should reduce to about 450g dry weight with the dehydrated vegetables.
- In a hut the meat rehydrates better left on a slow fire for several hours adding water as needed

Number of people	Two	Four	Six	Eight	Ten
Onions	0.5	1	1.5	2	3
Garlic cloves	2	4	6	7	8
Oil	1 ½ tablespoons	3 tablespoons	4. ½ tablespoons	6 tablespoons	7 ½ tablespoons
Pork mince	250 gm	500 gm	750 gm	1000 gm	1250 gm
Root Ginger	1cm piece	2cm piece	3cm piece	4cm piece	5cm piece
Carrot	0.5	1	1.5	2	2.5
Kaffir lime leaves	1	2	3	4	5
Fish sauce	1 teaspoon	1.5 teaspoons	2 teaspoons	2.5 teaspoons	3 teaspoons
Sweet chilli sauce	1 teaspoon	2 teaspoons	3 teaspoons	4 teaspoons	5 teaspoons
Lemon grass oil	1 drop	2 drops	3 drops	4 drops	5 drops
Red curry paste	25g	50g	75g	100g	150g
Dehydrated peas	50g	100g	150g	200g	250g
Coconut	50g	100 gm	150g	200g	250g

powder					
Rice	200 gm	400 gm	600 gm	800 gm	1000 gm
Coriander	According to taste				