



## Grilled Pork Ribs with Kampot Pepper Sauce

### Ingredients

#### Khmer Curry Paste

4 stalks of lemongrass  
35 g turmeric  
15 g ginger  
5 keffir leaves  
3 garlic cloves  
Water

#### Pork Ribs

400 g pork ribs  
30 g black Kampot pepper  
50 g oyster sauce  
15 ml lime juice  
Zest of two limes  
10 g palm sugar  
1 teaspoon salt  
1 chilli pod and fresh coriander

### Preparation

Peel and chop the turmeric.

Slice the lemongrass and chop the garlic, ginger and keffir leaves.

Blend all the ingredients for the paste with a tablespoon of water in a blender to a fine puree.

Cut the ribs into the desired size.

Thoroughly mix the curry paste, Kampot pepper, salt, oyster sauce, lime juice, lime zest and palm sugar and marinate the ribs in it.

Allow to marinate for 1 hour and then place the marinated ribs on a rack and bake in an oven at 180° for 50 minutes.

During baking, turn the ribs several times.

Serve with sliced fresh chilli and cilantro.