

# Southern Thai 'Khua Kling' Pork

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-thai-recipe>

## Ingredients:

- 1 1/8 pounds pork mince
- 2 tablespoons fish sauce
- 2 teaspoons palm sugar
- 1 teaspoon freshly ground black pepper
- 8 kaffir lime leaves finely sliced
- 2 1/3 tablespoons green peppercorns young
- 1 wedge cabbage snake beans and/or cucumber to serve
- steamed rice to serve, [click here to see my recipe for how to cook rice](#)
- curry paste Southern Thai
- 20 chillies dried red birds' eye
- 16 chillies fresh red spicy, roughly chopped
- 8 garlic cloves
- 5 shallots Asian
- 2 lemongrass stalks finely sliced
- 1 5/8 inches galangal piece, about 40g, roughly chopped
- 5 7/8 tablespoons fresh turmeric roughly chopped
- 1 kaffir lime
- 1 teaspoon sea salt
- 2 teaspoons shrimp paste