

Black Pepper Stew

Ingredients

- 10 shallots, peeled
- 10 cloves of garlic, peeled
- 3" ginger root, peeled
- 2 bird eye's chilies, seeded and chopped
- 2 tsp shrimp paste
- 2 Tbsp cooking oil
- 3 lbs chicken parts
- 3 Tbsp black peppercorns, coarsely pounded or freshly ground
- 2 pieces dried tamarind or 2 Tbsp tamarind paste
- 1 Tbsp whiskey
- sour vegetables (optional)
- salt to taste

Directions

Using an electric food processor or blender, puree (or finely chop) the shallots, garlic and ginger root. Alternatively, pound them with a mortar and pestle. In a small bowl, mix together the chopped chilies and shrimp paste.

Heat the oil in a large pot or saute pan over medium-high heat. Add the shallot mixture and stir fry until fragrant. Add the red pepper mixture and stir fry for a few minutes. Add the chicken parts and stir so that the chicken is covered with the shallot mixture. Cover, reduce heat to low, and cook for 15 minutes. Add enough water to cover the chicken and mix well. Cover, turn heat to medium-low and cook for about an hour. Uncover and add the peppercorns, tamarind, whiskey, sour vegetables, if using, and salt to taste. Continue cooking for another 10 minutes.