

Balinese Fried Pork Sausage (Urutan Celeng)

Ingredients:

1	kg	Pork Shoulder [2¼ lb]
1	c	Balinese Gede Curry Paste (see below)
¼	c	Tamarind juice (from 3-4 tamarinds soaked in warm water to cover)
2	ts	Salt
2	ts	Black Peppercorns, crushed
½	ts	Prague Powder [®] No. 1
6	feet	Natural Pork Sausage Casings



Preparation:

1. Cut pork into ½” cubes and chill to almost frozen. Chop or grind half of the pork through a ¼” plate.

2. Combine the ground and cubed pork with the salt and cure. Mix well then add the gede curry paste, tamarind juice, and pepper. Mix well, and then chill 24-hours to 2-days in the refrigerator.

3. Tie off one end of the casing with string and stuff meat mixture into the open end. When fully stuffed, tie the open end closed with string.

4. Hang the sausage to cure and dry for about 6-hours at 85°F. In a humid climate, a small fan can aid in the drying process, which in turn is conducive to achieving a “snappy” skin after frying.

5. To cook, deep-fry sausages in hot oil until skin is well caramelized.

This sausage can be served as an accompaniment to main dishes; as a snack with rice; or sliced (after deep-frying) and stir-fried with yard-long beans or leafy vegetables (such as kale, chard, spinach or Chinese broccoli) with a little oyster sauce and garlic.

Notes: Indonesian shrimp paste can be found at Asian markets; shrimp powder at Asian and Mexican markets. If you cannot locate kencur (aka: aromatic ginger) or gra-chai, substitute with additional ginger or galanga, using half the weight called for. Large Asian chilies are similar to red-ripe Serrano chilies. For more piquancy, try using fresh cayenne or bird chilies.

Balinese Gede Curry Paste

(Yields about 2-cups)

½	lb	Shallots, chopped
⅓	lb	Large Red Asian Chilies, fresh
3	oz	Turmeric root, skinned, minced
1¾	oz	Garlic, chopped
1¾	oz	Kencur or Gra-chai, minced
1½	oz	Ginger (young), skinned, minced
1½	oz	Galanga (young), skinned, minced
1½	oz	Candlenut, Macadamia or Cashew
1¼	T	Indonesian dried Shrimp paste, roasted (or use shrimp powder)
1¼	T	Coriander seed, crushed
2	ts	Black Peppercorns, crushed
¼	ts	Nutmeg, fresh grated
4		Cloves, ground
⅓	c	Coconut Oil
½	T	Salt
½	c	Water



Preparation:

Combine all ingredients in a blender or processor. Pulse to achieve a coarse grind. Pour into a saucepan and simmer over medium heat, stirring regularly, for about ½-hour, or until the water evaporates and the paste caramelizes to a golden color. Cool before using. Store refrigerated in a glass jar. This curry paste can also be used for Balinese stir-fry and coconut curries.

