

Cambodia



Ending the Dog and Cat Meat Trade

Every year, millions of dogs and cats are killed for their meat across Cambodia, Indonesia, and Vietnam. Both strays and pets are at risk of being snatched, driven to slaughterhouses and markets, and brutally killed, all for someone's meal.

FOUR PAWS is dedicated to ending this horrific practice, by working closely with governments and local charity partners to help shut down slaughterhouses and rescue animals in need.

In 2021 with your help, we intercepted and rescued a truck of 61 dogs destined for slaughter, and shut down a major slaughterhouse where an estimated 1 million dogs have been killed since opening in 1995!

How you can help



SCAN ME

Sign our petition today and help us put an end to the dog and cat meat trade in Southeast Asia once and for all.



1. Put all the spice paste ingredients in a blender or food processor and blitz until a smooth paste is formed.
2. Add a drizzle of oil to a large pan, and gently fry the curry paste for 1-2 minutes.
3. Add the stock, light soy sauce and brown sugar. Bring to the boil, then add the squash and cauliflower and simmer for around 8 minutes.
4. Add the coconut milk and more stock if needed - it should be a soupy consistency!
5. Season with salt and make sure the butternut squash is soft. Then stir in the spinach and remove from heat, allowing the spinach to wilt completely.
6. Serve with rice and a scattering of chopped peanuts for garnish.

Delicious! Chhnang!



Serves 2 - Ingredients

For the paste:

- ½ tsp turmeric powder
- ½ tsp paprika powder
- 4 garlic cloves
- 5cm thumb of fresh ginger
- 4 red chillies
- 1 medium red onion
- 2 lemongrass stems
- 1 lime, juice and zest

For the curry:

- 100g spinach
- 120g butternut squash peeled and cubed
- 180g cauliflower florets
- 500ml vegetable stock
- 1 can of coconut milk
- **2-3 tbsp light soy sauce (soy)**
- 1 tbsp brown sugar
- ½ cup roasted **peanuts, roughly chopped (nuts)**
- Veg oil for frying

Allergens in bold

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