

Pork Lemon Grass Sticks Recipe

Ingredients:

300 g minced pork
4 garlic cloves, crushed
4 fresh coriander (cilantro) roots, finely chopped
½ teaspoon granulated sugar
1 tablespoon soy sauce
Salt and ground black pepper
8 x 10-cm lengths of lemon grass stalk
Sweet chili sauce, to serve

Method:

Place the minced pork, crushed garlic, chopped coriander root, sugar and soy sauce in a large bowl. Season with salt and pepper to taste and mix well. Divide into eight portions and mould each one into a ball. It may help to dampen your hands before shaping the mixture to prevent it from sticking. Stick a length of lemon grass halfway into each ball, then press the meat mixture around the lemon grass to make a shape like a chicken leg. Cook the pork sticks under a hot grill (broiler) for 3-4 minutes on each side, until golden and cooked through. Serve with the chili sauce for dipping.

Variation: Slimmer versions of these pork sticks are perfect for parties. The mixture will be enough for 12 lemon grass sticks if you use it sparingly.

[asian_free_recipes_download][[/asian_free_recipes_download]