

Pork Satay Recipe

Ingredients:

500 g lean pork or pork rib-eye steaks,
cut into small strips about 2½ cm long and 1 cm thick
2 teaspoons ground coriander
½ teaspoon ground cumin
2 cloves garlic, finely chopped
1 teaspoon ground turmeric
A 3-cm length of ginger, finely minced
10 shallots, peeled and finely chopped
2 stalks lemongrass, finely chopped (use bottom white part only)
1 teaspoon salt
3 teaspoons sugar
2 tablespoons oil, plus extra for basting
wooden satay skewers or sticks

Sauce:

2 tablespoons oil
1 tablespoon shrimp paste (belachan)
2 tablespoons chili paste (*refer below)
60 g roasted peanuts, ground
50 ml tamarind juice
150 ml coconut milk
Salt to taste
Sugar to taste

*Chili Paste:

8 dried chilies, soaked till soft
20 shallots, peeled
3 cloves garlic, peeled
8 candlenuts
2 stalks lemongrass
4 thin slices galangal
2 tablespoons oil

Method:

Combine all satay ingredients in a bowl and mix well. Let marinate, covered and refrigerate, 4-5 hours. To cook, thread 4-5 pieces of pork onto each wooden satay skewer or stick and grill satays, basting with a little oil, for 10-15 minutes, turning frequently, or until cooked through. To prepare sauce, heat oil in a non-stick pan over medium heat. When hot, add shrimp paste and chili paste and sauté for 2 minutes or until fragrant. Add peanuts and fry, stirring for 1 minute, then add tamarind juice and coconut milk and bring to boil. Cook, stirring and scraping bottom of pan, for another 3-4 minutes until sauce thickens or until oil separates out from mixture. Season with salt and sugar to taste. Serve sauce with grilled satays.