

Skewered Marinated Pork Recipe

Ingredients:

2 garlic cloves, finely chopped
6 coriander roots, finely chopped
4 tablespoons fish sauce
1 tablespoon light soy sauce
110ml (4fl oz) thick coconut cream
110ml (4fl oz) oil
1 tablespoon sugar
½ teaspoon ground white pepper
450g (1 lb) lean pork, thinly sliced into 4 x 7.5cm (1½ x 3 inch) pieces
Lettuce, parsley or coriander leaves, to garnish

For the sauce:

1 tablespoon fish sauce
2 tablespoons lemon juice
1 tablespoon light soy sauce
1 teaspoon chili powder
1 tablespoon sugar
1 tablespoon coriander leaves, coarsely chopped

Method:

Combine all the skewer ingredients, except the pork and the garnish, until they are thoroughly blended. Add the pork and mix in making sure that each piece is well coated. Let stand for at least 30 minutes longer if possible. While the meat is marinating, place all the sauce ingredients in a small bowl and mix well. Taste; if too hot, add more fish sauce, lemon juice and sugar. Preheat the grill to high. Take twelve 15-20cm (6-8 inch) wooden skewers and thread two pieces of meat on each, making sure that as much of the surface of the meat as possible will be exposed to the grill. (Make more skewers if you have meat left over.) Grill under a high heat for 2-3 minutes each side, or until the meat is completely cooked through. Serve on a dish garnished with lettuce, parsley or coriander, with the sauce on the side.