
Delicious Southeast Asian Pork Sticks

Yield: 5 Servings

Ingredients

2 Tbsp lemongrass (finely chopped, bottom part only, outer layers removed)
2 Tbsp minced garlic
2 Tbsp shallots, minced
2 cilantro roots
2 Tbsp fish sauce
2 Tbsp honey (or agave nectar, or brown sugar)
2 Tbsp soy sauce
1 Hawaiian chili pepper
1 lb pork tenderloin (cut into 1/4" thin strips)
15 bamboo skewers (soaked in water for 30 minutes)

Cooking Time: 45 min

Instructions

In a food processor or blender, add the lemongrass, garlic, shallots, cilantro, fish sauce, honey, soy sauce and chili pepper. Pulse until fully blended with a smooth consistency. Marinate meat in the sauce for at least 4 hours or up to 1 day.

If using skewers, pre-soak in water for at least 30 minutes to avoid burning them. Skewer the pork tenderloin and barbecue or cook on an indoor grill pan over medium high heat until thoroughly cooked and nicely charred.

This is a great finger food for casual entertaining – nothing beats the ease of eating off of a stick! You can also pan fry and sear the pork tenderloin without skewering it, but for best results, you'll want to make individual skewers and grill.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watari