
Thai Shrimp & Pork Skewers

Total time: 35 min Yield: 8 servings

Ingredients

7 pairs chopsticks (split in half, 14 total)
1/2 lb raw shrimp (peeled & deveined)
2 egg whites
1/4 cup + 2 Tbsp. fish sauce
1/2 red onion (small dice)
1 Tbsp lemongrass (minced)
1 Tbsp ginger (minced)
1 Tbsp garlic (minced)
2 Tbsp Sriracha
1/2 cup cilantro (rough chop)
1/2 cup + 1/3 cup Thai basil (rough chop)
1/2 cup green onion (rough chop)
1 1/2 lb ground pork
1/2 cup panko bread crumbs
non-stick cooking spray
1/2 cup sweet chili sauce
2 limes (juiced)
1 Tbsp Sambel Oelek (optional)

Prep Time: 25 min Cooking Time: 10 min Total Time: 35 min

Instructions

Break the chopsticks in half and soak them in water for one hour.

Place the shrimp, egg whites, ¼ cup fish sauce, red onion, lemongrass, ginger, garlic, Sriracha, cilantro, ½ cup Thai basil and green onion into a food processor. Pulse a few times until the mixture is well blended and is around the same size as the ground pork.

Remove the mixture from the food processor and place it in a medium bowl. Add the ground pork and panko; stir well to combine. Spray a baking sheet with non-stick cooking spray. Shape the pork and shrimp mixture into 4" sausages. Stick the chopstick down through the center of each sausage and place onto a baking sheet. Spray the meat mixture with non-stick cooking spray.

Preheat gas grill on high. In a small bowl, combine the sweet chili sauce, lime juice, 2 tbsp. fish sauce, Sambel Oelek and ½ cup Thai basil; mix well.

Once grill is hot, spray it with non-stick cooking spray and grill the skewers 3 to 4 minutes per side. Remove the skewers from the grill onto a platter and serve with dipping sauce.

Recipe brought to you by:

Chef Ryan Covert